



Sunset Menu

(Available Tuesday – Sunday)

Coconut Shrimp 12

Baby Arugula and Roasted Pineapple Rum Dip

Balsamic Lacquered Manchester Farms Quail - GF 14

*Micro Herb salad with Roasted Peppers,
Candied Jalapeño & Spiced Valencia Almonds*

Buffalo Style Oysters 15

*Flash Fried and Tossed in Buffalo Sauce
on a Shaved Vegetable Salad with Fococcia Croutons
& Smoked Blue Cheese Dressing*

Seafood Cocktail - GF 28

*Chilled Lobster Tail, King Crab Leg
and Key West Pink Shrimp
with Lemons Cocktail & Horseradish Sauces*

Pan Seared Foie Gras 17

*Pecan Raisin Crostini, Apple Ginger
Compote & Winter Spiced Cherry Duck Jus*

Executive Chef - Michael Klocinski