



APPETIZERS

BRUSSEL SPROUTS (A,N,D,P)

Guanciale Served with Roasted Almonds, Balsamic Glaze Drizzle
Lemon kiss, Microgreens, Parmesan Reggiano

18

PAN FRIED CALAMARI (G,A,E)

Italian Giardiniera, Lemon Kiss, Microgreens Served with Garlic Aioli

22

***TRADITIONAL LEE LANAU RACLETTE (D,G,A,P)**

Served Melted in a Black Iron Pan with Roasted Potatoes, Toasted Baguette, and Cornichon

20

***LOCAL CHEESE BOARD (G, D, N)**

Three Local Cheeses served with Apples, Crackers, and Marcona Almonds

23

ENTREES

CRAB CAKES (E,G,A,Sh)

Two Jumbo Lump Crab Cakes Served on a Bed of
Sun-Dried Tomato Risotto with Remoulade and
Brussel Sprouts

48

***GREEK LAMB MEATLOAF(D,E,A,P)**

Ground Lamb, Spinach, Red Onion, Oregano, Mint,
Lemon and Feta Cheese Covered in Tomato Sauce
Served with Velvet Mashed Potatoes and Multi Color

Carrots

36

FRENCH TIPPED PORK CHOP (G,A,D,P)

A bed of Sauteed Spinach and pear chutney,
Side of Velvet Mashed Potatoes, Served with
Blistered Cherry Tomatoes and Herbed Butter

45

PAN SEARED DUCK BREAST (A,P)

Served with Red Wine Blackberry Sauce on a Bed of
Wild Rice

45

SPAGHETTI ALLO SCOGLIO (G,F,A,D,P,Sh)

A Seafood Medley of Atlantic Cod, Calamari and
P.E.I. Mussels, Tossed in a Butter Wine Sauce

32

HALIBUT (A,D,F,P)

Honey Glazed Multi Color Carrots and Parmesan and
Sun-Dried Tomato Risotto Served

with a Lemon Beurre Blanc and Microgreens

55

*DENOTES ITEMS THAT ARE OR CAN BE GLUTEN FREE, PLEASE ALERT YOUR SERVER

NOTICE: The consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish, may increase your risk of food borne illness.

Allergens – Dairy(D) – Eggs(E) – Fish(F) – Gluten(G) - Shellfish (Sh) – Nuts(N) – Soy(So) - Allium(A) - Pepper(P)