



## APPETIZERS

### MARTHA'S SALAD

Mixed Greens, Apple, Blue Cheese, Pecans

14

### BRUSSEL SPROUTS (A,N,D,P)

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

18

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

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

20

## 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

### 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

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

Ground Lamb, Feta Cheese Covered in Tomato Sauce  
Served with Velvet Mashed Potatoes  
Multi Color Carrots

36

### BEEF SIRLOIN (D,A,P)

8 oz Beef Sirloin, Bearnaise Sauce  
Served with Velvet Mashed Potatoes  
and Brussel Sprouts

38

\*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)