





## TAPAS

Warm Eggplant Terrine 6.95  
whipped goat cheese, pepper basil vin

Native Crab Cakes 8.95  
braised fennel, orange, tarragon

Crispy Duck Dumplings 7.95  
red curry cream, scallion

Grilled Rosemary Skewered Shrimp 8.95  
white bean salad, avocado vinaigrette

Cornmeal fried Calamari 7.95  
malt vinegar, yucca chips

Imported Prosciutto & Roasted Pear 8.95  
spinach, pecorino, truffle oil

Castillian Garlic Bread Soup 4.95  
wilted greens

## SALADS

House Field Greens 6.95  
shallot vinaigrette

Romaine Hearts 7.95  
Danish blue cheese, roasted beets, balsamic vinegar

Shredded Duck 8.95  
napa cabbage, cilantro, tamari

FOR THE COMFORT OF ALL GUESTS - PLEASE TURN OFF CELL PHONES

## ENTREES

Lime & Cilantro Striped Bass 20.95  
black bean puree, basmati rice, haricot verts

Pan Fried Veal Milanese 19.95  
yukon gold mashed potato, balsamic ratatouille

Grilled Exotic Mushrooms 16.95  
tomato and spinach risotto, pecorino

Seared Sea Scallops 22.95  
lobster and potato ravioli, wild mushroom broth, truffle oil

Roasted Half Duckling 19.95  
young bok choy, sweet potato mash, orange fig sauce

Oven Roasted Cod Livornese 18.95  
tomato caper black olive ragout, roasted potatoes, green beans

Roasted Eggplant Lasagna 15.95  
Jay's tomato sauce, grilled zucchini, fresh ricotta

Dry Rubbed Pork tenderloin 17.95  
sweet potato mash, collard greens, Spanish mojo

Roasted Lemon Half Chicken 14.95  
horseradish mashed potato, green beans

Grilled Prime Sirloin Steak 21.95  
garlic fries, broccoli rabe

## Specials Offered Nightly

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE



Menu design created by Kathryn Olivero