

JAMES JENNINGS
Executive Chef

AND STAFF

**CALAMARI &
SMOKEY EDAMAME**

Served Family Style

FIRST

CREAM OF CRAB
jumbo lump, chives

TOMATO BISQUE
cheddar cheese croutons, basil oil

SMOKED SALMON CAESAR
fresh radishes, pumpernickel, toasted parmesan

MEATBALLS & BURRATA
wagyu meatballs, tomato sauce, basil, ciabatta, prosciutto chips

2 PIECE LAMB CHOPS
bourbon, dark chocolate, herb almonds

SPICED & SLICED TUNA
seared rare ahi, togarashi aioli, seaweed salad, crushed wasabi peas

PRINCIPALS

FILET MIGNON & CRABCAKE
mashed potatoes, grilled asparagus

RARE AHI TUNA
scallion fried brown rice, six way local veg, chili sauce

JUMBO SCALLOPS
english pea risoto, baby carrots, pea tendrils, lemon beurre blanc

CRAB CAKES
whipped potatoes, asparagus, cocktail and tartar sauce

ORGANIC SALMON PAD THAI
teriyaki glaze, lo mein noodles, broccoli, red peppers, peanuts, scallions, bean sprouts

MURRAY'S ROASTED HALF CHICKEN
locally raised, fresh herbs, apricot glaze, quinoa tabouli, pajsus

DESSERT

JAMES BREAD PUDDING
white & dark chocolate, caramel sauce

WARM BLONDIE ALA MODE
vanilla ice cream, caramel and chocolate sauce, fresh berries

RASPBERRY LEMON CHEESECAKE
graham cracker crust, raspberry puree, whipped cream, berries