

JAMES JENNINGS
Executive Chef

AND STAFF

CALAMARI &
SMOKEY EDAMAME

Served Family Style

FIRST

CREAM OF CRAB
jumbo lump, chives

CHILLED GAZPACHO
yellow tomatoes, peaches, bell peppers, red onion, basil EVOO

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 risotto, 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 CHICKEN
locally raised, airline breast, grilled corn on the cob, fresh herbs,
apricot glaze, quinoa tabouli, pan jus

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