

## café starters

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| 12 <b>TUNA CRUDO</b><br>"sushi grade" tuna, sesame lime<br>dressing, garlic chips, fresh watercress | 9 <b>SOUP &amp; SANDWICH</b><br>grilled "sottocenere" cheese sandwich,<br>seasonal mushroom bisque, truffle oil<br>drizzle |
| 10 <b>CREAMY WATERCRESS SOUP</b><br>with Crème Fraîche & Jonah Crab<br>Relish                       | 15 <b>GRILLED SHRIMP</b><br>with Hearts of Palm, Orange Relish &<br>Citrus Vinaigrette                                     |

## salads // veggies

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Salads made with all organic ingredients

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| 9 <b>ORGANIC GREENS</b><br>with Candied Walnuts and Goat Cheese  | 9 <b>SPINACH AND FRESH BERRY SALAD</b><br>Baby spinach leaves with Lee Farms<br>berries, citrus vinaigrette |
| 8 <b>FIELD ROW SALAD</b><br>crisp iceberg lettuce with tomato, egg,<br>sunflower seeds, beets, garbanzo<br>beans, cauliflower, mushrooms and<br>green onion, with 1000 Island dressing | 12 <b>CRAB DIP</b><br>jumbo lump crab, melted cheese, all<br>dusted with old bay seasoning                  |
| 11 <b>LOBSTER WHIPPED POTATOES</b><br>Maine lobster with chive butter and sea<br>salt  | 10 <b>TOWER OF ROASTED BEETS</b><br>with Herbed Goat Cheese, beet<br>emulsion and micro greens              |
|  | 9 <b>GRILLED PORTOBELLO TARTARE</b><br>with Rosemary Feta Cheese  |

## main course

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Our chef prepares the main course based on the best local and seasonal ingredients available today. Tonight's selections are:

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| 23 <b>OREGON LAMB WITH ARTICHOKE</b><br>Sautéed morsels of lamb sautéed with fresh herbs and red wine. Presented with<br>artichoke bottoms and topped with a tarragon butter sauce. Served with a risotto cake |
| 35 <b>PAN ROASTED MAIN LOBSTER</b><br>with Saffron Risotto & Romesco Sauce   |
| 32 <b>SUNNYSIDE FARM DELMONICO STEAK</b><br>with Pinot Noir Sauce & Potato Gratin & Tomato Confit  |

