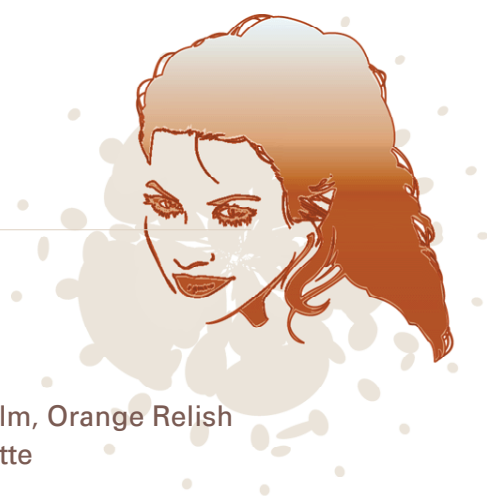




spring // summer 2009



starters

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

salads // veggies // sides

Small Heading and it comes with a salad

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

dinner plate

Our chef prepares the dinner plate each night based on the best local and seasonal ingredients available. Tonight's dinner plate is:

- 23 **OREGON LAMB WITH ARTICHOKE**
Sautéed morsels of lamb sautéed with fresh herbs and red wine. Presented with artichoke bottoms and topped with a tarragon butter sauce. Served with a risotto cake.



Thursday, August 6th