

Starters

Soup Of The Day

Our Own Housemade Soup Prepared Daily

Mussels And Clams Marinara

Spicy Tomato Broth, Crusty French Baguette

Tempura Shrimp

2 Large Gulf Shrimp, Asian Noodle Salad

Charcuterie Plate For Two

Seasonal Meats and Cheeses Crostini Olives, Fig Jam

Coquille St. Jacques

U IO Scallops Served in Their Natural Shell , Leeks,
Bechamel Cheese Sauce.

Ahi Tuna

Seaweed Salad, Ginger Ponzu Drizzle

Salad

Beet And Goat Cheese Salad

Roasted Golden Beets, Heirloom Tomatoes, Warm Goat Cheese Mixed
Greens, Zinfandel Dressing

Poached Pear And Brie Over Arugula

Poached With Wine And Cinnamon, Heirloom Tomatoes,
Red Onions, Brie Cheese, Balsamic Drizzle

Wyvern Caesar

Romaine Hearts, Garlic Croutons, Fresh Sliced Prosciutto,
Parmesan Cheese, Creamy Caesar Dressing, Anchovy

Pasta

Rigatoni Bolognese

Traditional Recipe, Veal, Marrow, Cream

Frutos de Mar

Shrimp, Mussels, Swordfish, Clams, Angel Hair Pasta Spicy Red
Marinara Sauce

From the Land

Served With Potato And Vegetable

NY Strip 14oz

Angus Prime Strip Steak

Grilled 6 Oz Wagyu Tenderloin

Demi

Breaded Veal Milanaise

Prosciutto, Asiago, Sage Vermouth Sauce

Duroc Pork Chop

14--0unce Bone In Pork Chop Red Wine Demi

Roasted Half Chicken

PanJus

From the Sea

Grilled Salmon

Lemon Butter Sauce, Potato Vegetable

Grilled Swordfish

Mango Salsa, Citrus Micro Greens, Potato Vegetable

Shrimp and Grits

5 Gulf Shrimp Pan Seared Creamy Grits

From the Farm

Baked Eggplant Roulade

Ricotta Cheese , Housemade Marinara Sauce, Fresh Mozzarella.

Roasted Cauliflower

Local Vegetables In A Light Red Curry Sauce