



MENU

Baseline

APPETIZER

CRAB CAKES WITH LEMON-DILL AIOLI
WILD-CAUGHT CRAB WITH GREEN ONION, RED PEPPERS, AND CREAM CHEESE SERVED WITH A LEMON CAPER SAUCE \$10

SOUP & SALAD

ROASTED TOMATO BISQUE
ROASTED TOMATO AND CREAM GARNISHED WITH A DOLLOP OF CRÈME FRAÎCHE AND FRESH BASIL \$10

COBB SALAD
SALAD GREENS, BACON, TOMATO, AVOCADO, AND BOILED EGG WITH RANCH DRESSING \$9

ENTRÉES

BLACKENED CHICKEN GNOCCHI
SEARED BLACKENED CHICKEN WITH POTATO PASTA IN A GORGONZOLA CREAM SAUCE SERVED WITH A GREEN BEAN ALMONDINE \$29

CLASSIC BRAISED SHORT RIB
PAN-SEARED AND SLOW-COOKED, TOPPED WITH SAUTÉED SPINACH AND DRIZZLED WITH A RED WINE DEMI-GLACE, SERVED WITH GARLIC MASHED POTATO AND GREEN BEAN ALMONDINE \$32

DESSERT

CHOCOLATE PEANUT BUTTER MOUSSE CAKE
PEANUT BUTTER MOUSSE ON A DENSE CHOCOLATE BASE WITH A SMOOTH CHOCOLATE GANACHE \$9

