



Appetizers & Small Plates



Basque White Asparagus

\$ 21.5

Spring's first harvest of this Euro delicacy,

warm salad white asparagus steamed in Chablis – topped in the Euro style with poached organic, lightly drizzled with a champagne & leek cream ~ a smattering of house seasoned bread crumbs & a hint of white truffle oil

Grilled Calamari

\$ 16.5

Tender 'tubes' stuffed with a sauté of roasted red bell pepper, diced tomato, basil, Kalamata olive & parsley - charcoal grilled over *small plate imported linguine* in a light olive oil & tomato basil sauce

Smoked Salmon Bruschetta (2)

\$ 16.5

Norwegian cold method smoked salmon ~ thinly sliced and served with fresh organic cucumber Vidalia salad on grill toasted baguette

Luscious Crab Crêpe

\$ 21.5

House made herb crêpes with citrus and fresh herbs. . stuffed with Jumbo Lump Crab tossed in a light tomato & scallion butter - drizzled with a melted leek and champagne buerre blanc

Filet Bruschetta

\$ 22.5

Charcoal grilled bruschetta painted with a fresh basil pesto mayonnaise topped with grilled filet mignon, crisp baby greens, vine ripened tomato and a dollop of béarnaise- with frittered Vidalia onion

Homemade Pasta Selections

Shrimp with Leek Ravioli

\$ 23.5

Andy's homemade dough stuffed with melted leeks & herbed ricotta served with shrimp steamed in a garlic, leaf basil & parsley scampi sauce with a hint of *champagne & cream*

Roasted Pheasant Cavatelli

\$ 19.5

Roasted local pheasant & root vegetable tossed with homemade cavatelli egg pasta
In a light sauce of melted leeks, roasting au jus reduction, champagne cream

Spring Entrees

Striped Bass

\$ 36.5

Wild caught fillet pan roasted and served in a bouillabaisse au jus with imported saffron jumbo lump crab ~ russet mashed and crisp green vegetable

Fresh Spring Trout *on the Grill*

\$ 27.5

stuffed with melted leeks, drizzled with a Parsley lemon butter sauce
with *Up Country Pennsylvania* parsley'ed fingerling potato & fresh asparagus

Delectable Dessert Additions



Clementine Panna Cotta

\$ 12.

Italian eggless custard, with freshly squeezed sweet Clementine citrus
Finished with crisp cocoa nib & hazelnut praline, macerated blood orange

Warm Sticky Toffee Pudding

\$ 13.5

A British tradition consisting of a very moist sponge cake, made with finely chopped dates, soaked in a brandy toffee sauce served warm
in a pool of crème Anglaise

