



tapas style entrée

prepared three ways \$14

beef

- 1 veal ravioli with a portabella mushroom ragout and roasted garlic cream sauce
- 2 red wine and thyme marinated short rib with creamy parmesan polenta cake
- 3 new york strip roulade with spicy lobster stuffing and bordelaise sauce

lamb

- 1 southwest rubbed seared lamb sirloin with bourbon ancho sauce
- 2 garlic and thyme marinated lamb T-bone with cranberry texas red wine reduction
- 3 red wine and thyme marinated braised lamb shank fricassee

chicken

- 1 chicken breast roulade with prosciutto fontina and basil stuffing, marsala wine pan jus
- 2 braised chicken leg cacciatore with tomato onion and garlic
- 3 crispy buttermilk drumettes with gorgonzola slaw

tuna

- 1 jerk rub tuna steak with black thai rice
- 2 tuna ceviche and blue crab tower with roasted corn relish and saffron grilled red pepper sauce
- 3 smoked albacore nicoise salad with smoked chile vinaigrette

crab

- 1 blue crab maison stack with belgium endive and saffron red pepper sauce
- 2 crab and ricotta stuffed pasta shell baked with creole parmesan gratin
- 3 creole crab cake with roasted corn salsa and chipotle tartar sauce

Pork

- 1 mongolian glazed baby back ribs
- 2 crisp pork belly carbonara
- 3 pan roasted tenderloin with chipotle honey glaze

veneto

vegetarian

- 1 spinach and parmesan cakes with roasted garlic cream
- 2 three onion tart with sweet onion marmalade and roasted roma tomato
- 3 marinated tofu filet mignon with butternut squash reduction

sliders *

- 1 topped with grilled jumbo prawn and ancho hollandaise
- 2 with crisp bacon, smoked apple wood cheddar and crispy onions
- 3 topped with portabella mushroom ragout and brie

* all sliders are prepared with chopped triple "a" canadian new york strip loin and grilled medium rare

scallops

- 1 butternut squash soup, roasted scallop and sage brown butter drizzle
- 2 seared scallop with a lobster ravioli and fresh herb lemon garlic cream
- 3 roasted corn and scallop fritter

chefs choice

choose any three \$17

new york strip roulade

with spicy lobster stuffing and bordelaise sauce

braised lamb shank

red wine and thyme marinated lamb shank fricassee

smoked albacore nicoise salad

with smoked chile vinaigrette

blue crab maison salad stack

with belgian endive and saffron red pepper sauce

roasted corn and scallop fritter

with ancho creme fresh

three onion tart

with sweet onion marmalade and roasted roma tomato

crispy buttermilk fried drumettes

with gorgonzola slaw

mongolian baby back ribs



side dishes

perfect for sharing

grilled lobster and blue crab dip \$14
with grilled flat bread

grilled flat bread \$9
with white bean humus, olive tapenade
and roasted garlic red pepper dip

pazanilla salad \$12
rocket leaf, basil, radicchio, marinated fresh
mozzarella, crusty bread and warm aged
balsamic vinaigrette

wild baja prawn provencal \$13
fresh tomato garlic herbs white wine grilled
crusty bread

sweet and spicy green beans \$6

artisan cheese board \$16
with dried fruit and nuts

tapas dessert

choose any three \$9

vanilla bean tiramisu
with strawberry and fresh basil salsa

**milk chocolate-peanut butter
creme brulee**
with candied orange biscotti

lemon curd and candied phyllo stack
with wild blueberry coulis

flourless chocolate ganache cake
with vanilla gelato and cinnamon sugar

mixed blueberry crumble
with vanilla gelato, hazelnut and candied
oat topping

**marscarpone & grand marnier
mousse cone**
with a black sesame seed ginger snap

panettone bread pudding
with cinnamon syrup and vanilla gelato