

FORESHOTS

- Crispy pork and ginger pot stickers over cucumber salad and smokey soy bbq 5.5
- Grilled Andouille sausage over roasted sweet potato with curry honey mustard drizzle 6.5
- Jalapeno black bean hummus with fresh tomatoes and cilantro served with pita 6
 - Buffalo popcorn crawfish with caper blue cheese tartar 7.5
 - Bacon wrapped house made tater tots with chili ketchup 6
- Fresh spinach salad with sweet curry dressing, goat cheese crumbles, and bacon dust 7
- Blackened rare tuna over seaweed salad with firecracker aioli 8
 - Escargot en crouete in a garlic, lemon, and parsley butter 8
- House cured salmon atop roasted beet with Asian lobster salad and miso massago aioli 11
- Sweet chili glazed crab and scallop lollipops over slow roasted pineapple 8
- Soup of the day 4.5
- House bread with essentials 1.5
- Assorted artisanal cheese plate... Market Price
- Panko encrusted mac & cheese with spicy tomato sauce 5.5
- Caesar salad with molten goat cheese croutons 6
- Flat bread pizza of the day... Priced Daily
- Chilled grilled fall vegetable salad atop couscous tabouleh with pomegranate vinaigrette 6.5
- Crisp green salad with house made vinaigrette 5
- Tempura battered calamari with remoulade 6.5
- Crispy lobster, spinach, and gruyere stuffed oysters on the half shell 7
- Mixed olive, feta, and roasted red pepper bruschetta 6

MIDDLE CUTS

- Chicken Francese over angel hair pasta 8
- Sun dried tomato pesto gnocchi topped with fresh mozzarella 8
- Tempura fried beef short rib in zinfandel demi with bacon wrapped tater tots 9.5
- Crawfish and andouille sausage tossed with fettuccine in a spicy tomato cream sauce 9
- New Orleans style shrimp creole over basmati rice timbale 9
- Spicy chicken vindaloo over saffron rice served with mango chutney and naan bread 8
- Beer battered fish and chips sided with blue cheese caper aioli 8.5
- APPLE JACKS® encrusted pork tenderloin over butternut squash risotto 8.5
- Grilled Kobe beef meatloaf over spicy tomato ragout 8.5
- Bourbon maple glazed chicken breast over butternut squash risotto 8.5
- Chicken and waffles drizzled with Texas syrup 8
- Chimichurri grilled flank steak over black bean puree and fresh tomato salsa 9
- Mike's no-filler jumbo lump crab cake with Tijuana tangles and chipotle crème 8.5
- Pepper seared duck breast over goat cheese sweet potatoes, enrobed in a blackberry port wine sauce 11.5
- Fennel & coriander seared scallops over cucumber salad, and pomegranate grapefruit gastrique 9
- Apple and mint marinated grilled lamb chops over couscous tabouleh and pomegranate reduction 11

FEINTS

- Hot toddy pudding cake 5.5
- Cobbler of the week 5 (ala mode 6)
- Cranberry and walnut stuffed roasted apple with caramel drizzle 6
- Chocolate Murphy's cake over crème anglaise and balsamic raspberry coulis 7
- Sweet potato pecan pie 6 (ala mode 7)
- Melt in your mouth bread pudding with whiskey hard sauce 5.5
- Cheesecake of the day 6
- Maple apple turnover with mulled cider ice cream 6.5
- Coffee and doughnuts – Yes... those doughnuts with espresso dunking sauce 6.5
- APPLE JACKS® encrusted strawberries with bourbon apple caramel 6.5
- Belgian waffle with baked apple ice cream, maple syrup, chocolate drizzle, and toasted walnuts 6.5
- The “conversation”. Changing weekly. Talk it over. If you want it, it's 6.5

ANGEL'S SHARE

- Cucumber salad 4.5
- Zucchini and squash au gratin 5
- Butternut squash risotto 5
- Green bean casserole 5
- Roasted garlic wilted spinach 4
- Goat cheese mashed sweet potatoes 5

Sorry... No separate checks for parties of eight or more & an 18% gratuity may be added to parties of eight or more
* Any MIDDLE CUT item can be “entrée-ized” for an additional \$10 and Vegan options are always available upon request

Executive chef & co-owner Mike Farrell -- Sous chef Jason “Tanté Vealchop” Winters

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