

DINNER MENU

appetizers

Quesadillas 8

Spinach tortillas filled with caramelized onions, mushrooms, spinach, cheddar and jack. Served with crema blanca and our house roasted tomato salsa.

Add chicken: 3, Add shrimp: 5

Crab Cake 8

Jumbo lump crab cake served on mixed greens with citrus fruit beurre blanc and strawberry mango salsa.

Shrimp and Scallop Brochette 9

Garlic-marinated shrimp and scallops, a little serrano, wrapped in bacon, skewered and grilled.

Bruschetta 7

Ciabatta, crisped in olive oil, served with a tapenade of roma tomatoes, fresh basil, olive oil, red onion, kalamata olives and balsamic vinegar.

Spinach and Artichoke Dip 8

Sautéed spinach, artichokes, garlic, monterrey jack, cream cheese, served with tortilla chips.

Cheese Plate 9

Chef's selection of fresh cheeses, served with fruit, balsamic glaze and toasted ciabatta slices.

salads & soups

Caesar small 4, large 7

A classic Caesar with house croutons.

House Salad 6

Field greens, feta, dried sweet cherries, oven roasted walnuts, bosc pear slices with a balsamic vinaigrette.

Summer Salad 9

Fresh romaine, strawberries, avocado, sliced leeks, candied walnuts, mandarin oranges served with a honey-balsamic vinaigrette.

Tomato Torta 9

Sliced beefsteak tomatoes stacked with fresh basil, walnut-pesto vinaigrette, balsamic glaze and mixed greens.

Soup Du Jour small 4, large 6

Ask your server for today's specials.

entrees

Pecan Crusted Tilapia 13

Served with a lemon caper beurre blanc, presented with mushroom risotto and grilled, seasonal vegetables.

Blackened Salmon Alfredo 14

Pan-blackened Salmon served on fettuccini with a rich Alfredo sauce and grilled, seasonal vegetables.

Crab Cakes 14

Two jumbo lump crab cakes served on field greens with a citrus beurre blanc and strawberry mango salsa.

Shrimp and Scallop Brochette 15

Garlic marinated shrimp and scallops, a little Serrano, wrapped in bacon, skewered and grilled, served on our mushroom risotto with grilled, seasonal vegetables.

Garlic Grilled Shrimp 15

Garlic marinated shrimp on fettuccini with a tomato cream sauce and grilled, seasonal vegetables.

Grilled Vegetables 10

Grilled, seasonal vegetables, served over angel hair pasta tossed in olive oil and parmesan with edamame, tomatoes and fresh basil.

Jefferson Chicken Scallopini 12

Sautéed chicken breast with a tarragon, balsamic pan sauce and tomatoes, served on a bed of sautéed spinach with angel hair pasta tossed with butter and parmesan.

Grilled Chicken and Asparagus Penne 12

Grilled chicken, roma tomatoes and asparagus, tossed with garlic, white wine, parmesan, olive oil and penne.

Center Cut Filet 25

8-ounces, house-cut choice Angus, grilled to order and served with a red wine demi-glace reduction, herbed mashed potatoes and seasoned grilled asparagus.

Beef Tenderloin Tips 17

Choice tenderloin tips braised in a red wine demi-glace reduction, served with grilled seasonal vegetables and herbed mashed potatoes.

Bistro Burger 9

8-ounces, prime Angus beef, perfectly seasoned, grilled to order served with house fries.
Add cheese: 1, Add bacon: 2

Macaroni and Cheese 7

For the child with us or within us. Freshly baked, four cheeses, comes with choice of grilled veggies or small salad.

* Government warning: consuming raw or uncooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness.

