



HOURS

05:00 PM 10:00 PM

STARTERS

16/30

16

CRAB CAKES 24

Maryland Style Crab Cakes, Lemon Garlic Aioli, Arugula Fennel Salad

28 SCALLOPS > Seared Scallops, Miso Glaze, Daikon Radish, Napa Slaw

SHRIMP COCKTAIL

Half Dozen or Full Dozen Jumbo Tiger

(GF) CRISPY PORK BELLY

Crispy Pork Belly, Smoked Chili Oil, Sweet

Shrimp, Classic Cocktail Sauce, Lemon

24 CHARCUTERIE BOARD

Gorgonzola, Wild Garlic Gouda, Fontina Val D'Aosta, Prosciutto, Soppressata, Coppa, Local Cherry Mostarda, Grilled Baguette

16 WHITEFISH PATE 🕨 Flatbread Crackers, Toasted Crostini, Peruvian Peppers, Smoked Whitefish Spread,

Peach Puree, Grilled Peach Segments

(GF) CRISPY BRUSSELS SPROUTS

Fried Crispy Brussels Sprouts, Balsamic Reduction, Parmesan Crisps, Bacon, Brown Butter

(VEG) BAKED BRIE

Capers

20

18

Baby Brie, Sliced Apples, Local Honey, Toasted Pecans, Toasted Crostini, Fresh **Berries**

SOUP

HOMEMADE SOUP DU JOUR

CUP 7

BOWL 12

SALADS

10

9

10

BLUFFS CAESAR 🕨

Romaine Lettuce, Marinated Artichoke, Shaved Parmesan, Heirloom Tomato, Focaccia Herb Croutons, Caesar Dressing

(GF) CLASSIC WEDGE

9

Iceberg Lettuce, Heirloom Cherry Tomato, Red Onion, Bacon, Bleu Cheese Crumble, Bleu Cheese Dressing

(GF) GOAT & BEET

Baby Spinach, Sliced Beets, Goat Cheese, Mandarin Orange, Toasted Pumpkin Seed, Orange Vinaigrette

(GF) PEAR & GORGONZOLA

10

Mixed Greens, Sliced Pears, Red Onion, Gorgonzola Toasted Walnuts Crispy Prosciutto, Onion Vinaigrette

STRAWBERRY FIELDS

Baby Spinach, Sliced Strawberries, Blue Berries, Feta, Toasted Walnuts, Lavender Balsamic

(GF) CAPRESE

10

Fresh Mozzarella, Basil, Heirloom Tomato, **Balsamic Reduction**





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SPECIALTY ENTREES

- GF SCALLOPS
- 52

Four Seared Scallops, Parmesan Polenta, Mediterranean Vegetables, Frangelico Cream Sauce, Roasted Hazelnuts, Chives BERKSHIRE PORK CHOP

40

Grilled Berkshire Pork Chop, Sunset Mashed Potatoes, Crispy Brussels Sprouts, Maple Glaze

- GF) SCOTTISH SALMON
- 40

Grilled Scottish Salmon, Wild Rice Pilaf, Garden Vegetable Blend, Lemon Dill Butter RACK OF LAMB 🕨

42

10oz Rack of Lamb, White Cheddar Mashed Potatoes, Crispy Brussels Sprouts, Cherry Demi-Glace

- GF SEA BASS ▶
- 62

Fresh Pan Seared Seabass, Saffron Lobster Risotto, Grilled Asparagus, Citrus Butter GF) FILET MIGNON ▶

65

8-Ounce Black Angus Reserve Filet, Wild Mushrooms, White Cheddar Mashed Potatoes, Grilled Asparagus, Demi-Glace

GF GROUPER

46

Seared Grouper Filet, Ginger Orange Risotto, Sesame Orange Butter, Grilled Asparagus, Wilted Greens **GF) NEW YORK STRIP**

56

12-Ounce Center Cut New York Strip, White Cheddar Mashed Potato, Charred Broccolini, Gorgonzola Cream Sauce

- GF ALASKAN HALIBUT ►

Fresh Pan Seared Alaskan Halibut, Lemon Herb Risotto, Fire Roasted Tomato Romesco, Wilted Greens, Marinated Tomatoes RIBEYE

96

24oz Bone in Ribeye, Truffle Fingerlings, Morel Mushrooms, Veal Demi

THAI PEANUT PASTA

40

42

48

Sautéed Tiger Shrimp, Red Peppers, Garlic, Green Onion, House Made Peanut Sauce, Roasted Peanuts CAJUN CHICKEN TORTELLINI

38

32

Blackened Chicken Breast, Cajun Cream Sauce, Roasted Red Peppers, Shallots, Ricotta Stuffed Tortellini

WALLEYE 🕨

Fresh Sautéed Pretzel Crusted Walleye, Wild Rice Pilaf, Haricot Vert, Dijonnaise (V) WILD MUSHROOM FREGOLA

Fregola Pasta, Sundried Tomato Pesto, Fire Roasted Tomato, Wild Mushrooms, Arugula Salad

