



BAR-RESTAURANT

Starters

Oysters Rockefeller with spinach, lemon and pastis	12/20
Confit of Duck with frisee, pancetta, croutons and a poached egg	9
Wood-Fired Oven Baked Goat Cheese with pine nuts, roasted garlic and crisp pita chips	7
Chicken and Cognac Pate with figs, tomato marmalade and toasted baguette	10
Berkshire Pork Belly with parsnip puree, field greens and apple molasses sauce	9
Tartare of Yellow Fin Tuna with cucumber, rose ginger and avocado-wasabe cream	11
Ravioli of Cold Water Lobster with white truffle cream and oriental mushrooms	16

Soups

Maine Lobster Bisque with sherry cream and sippets	9
Thai Pumpkin Soup	7

Salads

Caesar Salad Romaine hearts with crispy smoked apple wood bacon, jalapeno croutons and Reggiano parmesan	9
Spinach Salad with sliced oranges, toasted pecans, goat cheese, dried cranberries and sweet balsamic vinaigrette	10
Butter Lettuce with Roquefort, pears, candied walnuts and sherry syrup	9

Wood Fired Pizzas

Prima Donna Margherita Pizza sliced heirloom tomatoes with fresh basil, Prima Donna cheese and tomato oil	12
Italian Sausage Pizza with Pequillo peppers, onion confit and Sicilian olives	15
Gulf Shrimp and Calamari with oregano, garlic, tomato and basil	16
Triple Cream Cheese Pizza with apple wood smoked bacon, onion confit, fresh tomatoes and chopped jalapenos	16
Vegetarian Pizza with roasted garlic, artichoke hearts, sun dried tomatoes, Portobello mushrooms, onions and Kalamata olives	14
Proscuitto with figs, balsamic sauce, goats cheese and field greens	15

There is a risk associated with consuming raw or under cooked animal protein or raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greatest risk of illness and should eat animal proteins and oysters fully cooked. If unsure of your risk, consult your physician.



Entrees

Tucker Kobe Beef Burger with American vintage cheddar, caramelized onions, applewood bacon and chipotle mayo	16
Sautéed Jumbo Sea Scallops with garlic, shallots and lemon butter on asparagus and sweet corn risotto	30
Pan Roasted Filet of Chilean Sea Bass with Dutch peppers, leeks, capers and olives in a laurel scented vinaigrette	28
New York Prime Steak with green peppercorn cream sauce and pomme frites	28
Prince Edward Island Mussels mariniere with white wine garlic cream sauce and pomme frites	22
Japanese Buckwheat Noodles with Shiitakes, Serrano chilies, mushroom soy, spring vegetables and cilantro butter sauce	19
Braised Short Ribs with gorgonzola polenta, root vegetables and Barolo jus	26
Roasted Organic Chicken with sweet Malay curry sauce, coconut basmati, vegetable samosa and cilantro chutney	18
Texas Bob White Quail roasted in applewood bacon with jalapeno-scallion cream cheese and Madeira pan-jus	22
Australian Saddle of Lamb grilled with Spanish peppers and pumpkin gnocchi	30
Atlantic Salmon En Croute baked in puff with blue crab, spinach and buerre rouge	22

Sides

Pomme Frites	4
Sautéed Spinach in olive oil and garlic	4
Pumpkin Gnocchi	6
Roasted Garlic Mashed Potatoes	4
Grilled Asparagus	8

Desserts

Valrhona Chocolate Lava Cake with white chocolate anglaise and raspberries	9
Passion Fruit Panna Cotta with mango, pineapple and pistachio compote	8
Sticky Date Sponge with cinnamon and frangelico ice cream	9
Key Lime Tartlet with vanilla cream and citrus salad	8
Selection of Local and Imported Cheese served with muscatelles, dried apricots and toasted fruit bread	12

Additional charge for split salads \$2 & entrees \$4 ~ No separate checks for parties of 10 or more