

# MAINS

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## CHICKEN

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### SAGE BUTTER CHICKEN

Slow roasted chicken & shallots

### CHICKEN PARMESAN

marinara sauce, mozzarella, parmesan & garlic breading  
– with spaghetti & Caesar salad

### CHICKEN CHASSEUR

fresh herb butter sauce, tomatoes, mushroom & homemade vegetable stock  
– white beans & kale

### COQ AU VIN

Crispy chicken thighs, red wine reduction, mushrooms & Onion.

### CHICKEN FRICASSÉE

Creamy mushroom & chicken stew

### SHERRY CHICKEN

sherry wine cream sauce, leeks, thyme, arugula & mushrooms

### CILANTRO CHICKEN

Cilantro & lime marinated

### BLACKENED CHICKEN WITH MANGO SALSA

blackened breast. mango. lime. cilantro. red onion

### BLACKENED AIRLINE BREAST

Blackened and Cast Iron Seared Airline Breast

### JERK CHICKEN

sweet peppers & coconut cream reduction

### SMOKED CHICKEN & SWEET CORN

Homemade sweet BBQ

### CAST IRON CHICKEN BREAST

arugula pesto, lemon & olive oil



## **TERIYAKI CHICKEN**

homemade teriyaki, pineapple & green onion  
– sweet potato hash & citrus salad

## **SMOKED CHICKEN THIGH**

Coconut glazed

## **SEAFOOD**

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## **STUFFED SQUID**

roasted fennel, chorizo, chard, anchovy, pine nuts & squid ink aioli

## **SEARED SALMON**

Cast iron seared, lemon caper beurre blanc  
– parmesan risotto & aparagus

## **BLACKENED SALMON**

Roasted corn salsa & green onion oil

## **BOUILLABAISSE**

Classic French Fish Stew, homemade saffron stock, grouper, shrimp and shellfish with baked zucchini rouille

## **LOCAL WHITE SHRIMP**

smoked paprika butter & garlic oil

## **COCONUT SHRIMP**

orange & apricot jam  
– Fried Rice & Citrus Salad

## **BACON WRAPPED SCALLOPS**

with roasted shallot butter

## **COCONUT CRUSTED SALMON**

Jamaican spices, fried leeks, mashed purple potatoes & braised kale

## **PORK**

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## **GRILLED PORK TENDERLION**

Pickled onion, beet puree

## **CURED PORK BELLY**

Slow roasted, smashed cauliflower, pickled mustard greens with thyme & beet oil

## **PULLED PORK**

Sweet BBQ, onion and tomato

## **KALUA PORK BITES**

slow roasted Hawaiian style pork, pickled cabbage & pineapple chutney  
**BEEF**

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## **FILET GRUYERE**

seared filet, gruyere crust  
– blue cheese wedge salad & duck fat roasted potatoes

## **BEEF TENDERLOIN IN YUENGLING GRAVY**

thyme, onion, green beans & mushroom

## **SHRIMP SCAMPI**

White wine, parsley, lemon butter sauce

## **FLANK STEAK**

Arugula Pesto  
– duck fat roasted potatoes & zucchini with mushrooms

## **SHORT RIBS IN PINOT NOIR**

Arugula pesto, baby carrots, roasted hazelnut

## **PINOT NOIR BRAISED SHORT RIBS**

Slow cooked with garlic & thyme. Pinot Noir reduction, Gruyere potato pave, roasted baby carrot & broccolini

## **STEAK SANDO**

grilled filet, pickled onion, gouda, chimichurri aioli

## **VEGETARIAN**

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## **STUFFED PORTOBELLO MUSHROOM**

roasted vegetables, Gruyere cheese and garlic bread crumbs

## **CHICKEN & GOAT CHEESE QUESADILLAS**

cilantro, cheddar, pico de gallo

## **STUFFED PEPPERS & MUSHROOMS**

smoked gouda & arugula pesto

## **GRUYERE GRITS**

Gruyere cheese, Marsh Hen Mills grits

## **SWEET POTATO CROQUETTES**

roasted red pepper aioli