

TASTE OF SUMMER
PRIX-FIXE DINNER

STARTERS

please select one

SUMMER VEGETABLE GAZPACHO

local tomatoes, cucumber, bell peppers,
candy onions, sherry vinaigrette

WATERMELON AND TOMATO SALAD

arugula, feta cheese, citrus vinaigrette

LITTLE GEM CAESAR SALAD

classic caesar dressing, croutons, grana padano

VEGETABLE TEMPURA

chef's selection of local vegetables,
tempura battered, chili ponzu sauce

CRAB CAKE* +9

lump crabmeat, tartar sauce, petit salad

BBQ BABY BACK PORK SPARERIBS* +3

honey bbq sauce, mango habanero salsa

MAIN

please select one

SPICY HONEY GARLIC GLAZED SALMON

julienne of summer squash, fennel, peppers and
carrots, sauteed baby swiss chard,
spicy spring garlic honey glaze

SOFT SHELL CRAB SANDWICH

brioche bun, french fries, tartar sauce

STEAK SALAD

grilled flatiron, asparagus, mushrooms, spring onions
blue cheese crumbles, buttermilk ranch dressing

SPINACH RAVIOLI

housemade ravioli filled with ricotta, parmesan and
basil in a mushroom cream sauce

GRILLED BONE-IN PORK CHOP

summer succotash of corn, peppers and cherry
tomatoes, fried potato coins, chimichurri sauce

STATLER CHICKEN BREAST SALTIMBOCCA* +5

stuffed with prosciutto and gruyere cheese, served
with green beans, housemade pappardelle pasta,
morel mushrooms, basil, white wine butter sauce

FILET MIGNON* +12

6 oz filet, creamed spinach,
potato-gruyere croquette, sauce au poivre

DESSERT

please select one

LEMON POSSET

TIRAMISU

HOUSEMADE ICE CREAM OR SORBET

TWO-COURSE | choose any two courses

\$32* per person

THREE-COURSE

\$40* per person

**Tax + gratuity is not included.

*Upcharges will be added to the starting price.

The menu is subject to change based on availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.

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