

SATURDAY, OCTOBER 17

Puree of Roast Butternut Squash Soup Cup \$5/ Bowl \$8

Fried Cauliflower \$12
 w/smack sauce, medjool dates & honey

Beet Cured Scottish Salmon Gravlax \$10

Escargot w/garlic in Mushrooms \$12

Edamame Hummus \$10
 w/warm garlic naan

Calamari w/Neptune Dip \$10

Blue Crab Cakes \$12
 Remoulade, roast corn puree

Wedge Salad \$11
 Bacon, tomato & bleu

Kale, Fetta, Pecans \$12
 Sundried cherries

Caesar Salad \$11
 Crisp Parmesan bowl

Burrata Fried Green Tomatoes \$14
 w/balsamic vinaigrette

AHI POKE SALAD \$25
 Atop dressed greens

BIG ZACH'S BBQ RIBS \$18
 w/brussels sprout slaw

LOBSTER RISOTTO \$20

SLOW ROASTED BACON WRAPPED PORK TENDERLOIN \$30
 bacon-red wine reduction, red potatoes

PAN ROASTED BREAST OF DUCK \$30
 Cumin, coriander, cardamom, orange essence, chive gnocchi

BURRATA RAVIOLI \$30
 Pecan, brown butter, sage and butternut squash

RACK OF LAMB \$35
 Dijon rubbed, lemon, mint and red wine reduction

PAN SEARED ALASKAN HALIBUT \$40
 Roast tomato butter, lemon rice pilaf

BROILED RIB EYE \$40
 Cumin-coffee rubbed, bleu gratin, whipped potatoes

BROILED 24 OZ PORTERHOUSE \$65
 Garlic seared mushrooms

DESSERTS \$8

CHOCOLATE BREAD PUDDING

WARM BERRY COBBLER W/VANILLA ICE CREAM

CHEESECAKE A' LA MARY

LEMON CURD WITH FRESH BERRIES

CHOCOLATE PEANUT BUTTER BOMBE

*Please, please tell your server of ANY dietary restrictions or requirements.
 Consuming raw or under cooked meats, poultry, seafood, shellfish, oil or eggs
 may increase your risk of food borne illness.*