



4 Course Tasting Menu*

*tax & gratuity not included

STARTERS

JERSEY TOMATO & MOZZARELLA SALAD ...

thick sliced tomato layered with fresh mozzarella, basil, red onion & drizzled with extra virgin olive oil & balsamic reduction

PORK TOASTADOS ...

crispy red tortillas topped with chipotle mango bbq pulled pork, colby-jack cheese & baked to perfection; served with pico de gallo, guacamole, & sour cream

GRILLED OCTOPUS ...

slow poached in red wine & grilled. Served over a bed of red onion & cucumber slaw

ROASTED GARLIC & HERB HUMMIS ...

served with fresh garden vegetables, grilled pita bread; topped with feta cheese, toasted sesame seeds & olive oil

SALADS

SPINACH SALAD ...

fresh baby leaf spinach, topped with goat cheese, strawberries, pickled red onions, candied pecans, sundried cranberries drizzled with strawberry white balsamic vinaigrette

MEDITERRANEAN SALAD ...

fresh baby leaf arugula, couscous, quinoa, oven roasted tomatoes, red onion, feta cheese, cucumber & fried chick peas tossed with a lemon thyme vinaigrette

ENTREES

PRIME PORK CHOP MILANIASE ...

lightly breaded & grilled; topped with thin sliced jersey tomatoes & smoked mozzarella & served over truffle whipped potatoes

6 oz CENTER FILET ...

topped with braised wild mushrooms & fresh sage, pan fried prosciutto di parma, shaved asiago cheese & served over truffle whipped potatoes

CHICKEN PRIMAVERA ...

fire grilled; julienned fresh garden vegetables blended with creamy risotto, fresh herbs & parmesan cheese.

GRILLED SALMON FILET...

topped with a honey balsamic glaze, oven roasted jersey tomato compote, smoked apple & garlic french beans; served with truffle whipped potatoes

DESSERTS

DECONSTRUCTED STRAWBERRY SHORTCAKE ...

fresh strawberries with chilled strawberry coulis, whipped cream & pound cake

FRIED CHEESECAKE & MIXED BERRIES ...

lightly fried cheesecake, topped with mixed berries & glaze

Chef Phil Petitt

Before placing your order, please inform your server if anyone in your party has a food allergy.



*Items are served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of borne illness. Parties of 8 or more, a 18% gratuity will be added to your bill.