**Soups, Salads & Appetizers**

**Lobster Profiteroles**

**Maine Lobster Salad in Pâte à Choux Shells with**

**Purple Potato Salad and Parsley Dressing**

**8.95**

**Fried Artichokes**

**Panko Breaded and Stuffed with Goat Cheese Served**

**with Sun-Dried Tomato and Roasted Garlic Aioli**

**7.95**

**Fire-Grilled Quail**

**With Rosemary Barley Risotto and Caramelized Shallots**

**with Cognac Pickled Cherries**

**8.95**

 **River Club Salad**

**Mixed Greens with Toasted Almonds, Sun-Dried Cherries,**

 **Grape Tomatoes and Raspberry Basil Vinaigrette**

**5.95**

**Belgian Endive Salad**

**With Crumbled Goat Cheese, Shaved Granny Smith Apples,**

**Toasted Pistachios and White Balsamic Vinaigrette**

**5.95**

**Classic Caesar Salad**

**Hearts of Romaine with Toasted Herb Croutons,**

**Shredded Parmesan Cheese Tossed in Garlic Anchovy Dressing**

**5.95**

**Butternut Squash Soup**

**Pureed ‘til Smooth and Finished with Sage and Cream**

**4.95**

**Maine Lobster Bisque**

**Rich Lobster Stock Finished with Cream and Brandy**

**5.95**

**Winter Truffles and Chicken Soup**

**With Free Range Chicken Mirepoix and Fresh Herbs**

**4.95**

**\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK**

 **OF FOOD BOURNE ILLNESS. PLEASE NOTIFY YOUR SERVER OF ANY POSSIBLE FOOD ALERGIES\***

 **Entrees**

**New Zealand Lamb Shank**

**Slow-Braised with Orange Zested Mashed Potatoes**

**Entrée 26.95 Demi 13.45**

**Black Angus Filet Mignon**

**Fire-Grilled 8 oz. Filet of Beef Served with Fried Crimini Mushrooms**

**and Roasted Fingerling Potatoes**

**Entrée 31.95 Demi 15.95**

**Spring Mountain Farms Chicken Breast**

**Stuffed with Spinach and Asiago Cheese**

**and Pan Sautéed in Light Panko**

**Entrée 17.95 Demi 8.95**

**Idaho Cold-Stream Rainbow Trout**

**Cedar Plank Roasted with Georgia Pecans, Red Bliss Potatoes**

**and Apple Wood Bacon Roasted Brussel Sprouts**

**Entrée 26.95 Demi 13.45**

**Lossiemouth Scottish Salmon**

**Blackened with Braised Leeks and Tarragon Red Wine Butter**

**Entrée 24.95 Demi 12.45**

**Sauteed Calf’s Liver**

**Topped with Bordelaise Sauce, Braised Sweet Pearl Onions,**

 **Parsley and Cognac, Served on Mashed Potatoes**

**Entrée 21.95 Demi 10.95**

**Mississippi Farms Rabbit Georgina**

**Sautéed with Pancetta, Brandy and Thyme Served**

**with Cream Garlic Mashed Potatoes**

**Entrée 22.50 Demi 11.25**

**Jumbo Sea Scallops**

**Pan-Seared with Couscous and Sunflower Seed Pesto,**

**and Dijon Mustard Sauce**

**Entrée 29.50 Demi 14.75**

**Gulf Red Snapper**

**Fire-Grilled with Sautéed Broccoli Rapini and Saffron Risotto**

**and Caramelized Shallot Butter**

**Entrée 31.95 Demi 15.95**