

# SUMMERTIME

## grill

### STARTER

#### **ESCARGOT BOURGUIGNONNE**

Escargot Baked in Gorgonzola Garlic Butter, with Mushrooms & Puff Pastry  
\$25

### SALAD

#### **STRAWBERRY GOAT CHEESE SALAD**

Fresh Arcadian Mix, Strawberries, Goat Cheese, Red Onion, Honey Balsamic Vinaigrette \$14

### ENTRÉES

#### **FILET MIGNON & CITRUS SHRIMP SCAMPI**

Chargrilled Filet, Sautéed Jumbo Shrimp, Tequila Lime Cilantro Butter  
8 oz Filet \$63 | 12 oz Filet \$76

#### **PAN-ROASTED SALMON WITH CRISPY LOBSTER RISOTTO CAKE**

Passion Fruit Butter Sauce, Grilled Asparagus \$48

#### **NORTH ATLANTIC WHOLE LOBSTER**

8 oz Lobster Tail, Lobster Claws, Crispy Spinach, Drawn Butter \$69

#### **GRILLED CAJUN RIBEYE**

16 oz, Cajun-Marinated \$72

### SIDE DISH

#### **CHARRED SUMMER STREET CORN**

Charred Sweet Corn off the Cobb, Chili Aioli, Cilantro, Lime Juice, Cotija Cheese \$13