

Dinner Menu

SOUP

SOUP DU JOUR \$6

Chef's Daily Creation

FRENCH ONION FENNEL \$8

Gruyere | Swiss | Parmesan | Crouton

APPETIZERS

HOMEMADE POTATO CHIPS \$4

Malt Vinegar Dressing

ESCARGOT \$10

Shallot | Red Wine | Garlic Demi Butter | Puff Pastry

TUNA MARTINI \$13

Seared Tuna | Calamari Soba Salad | Wasabi Aioli

BUFFALO CHICKEN EMPANADAS \$12

Bleu Cheese Dressing

SPINACH & ARTICHOKE DIP \$8

Toasted Baguette

Add Crab Cake \$10

PRINCE EDWARD ISLAND MUSSELS \$14

Tomato | Garlic | Saffron Cream | Shallots | Toast Points

SALADS

RESERVE WEDGE \$10

Iceberg Wedge | Egg | Bleu Cheese Crumbles
Baby Heirloom Tomatoes | Bacon Bleu Cheese Dressing

CLASSIC CAESAR \$10

Heart of Romaine | Kalamata Olives | Toasted Focaccia | Shaved Parmesan Cheese
Classic Caesar Dressing

RESERVE SALAD \$10

Mixed Greens | Swiss | Bacon | Almonds | Tomatoes | Cucumbers | La Flora Dressing

GRILLED CHICKEN SALAD \$16

Mixed Greens | Shiitake Mushrooms | Baby Heirloom Tomatoes | Cashews
Dried Apricots | Bell Peppers | Apples | Pineapple | Sweet Mustard Dressing

HOUSE SIDE SALAD \$7

Mixed Greens | Cucumbers | Tomatoes | Carrots
Choice of Dressing

Options to Add: Chicken \$5 | Shrimp \$8 | Jumbo Lump Crab Cake \$10 | Seared Tuna \$10 | Salmon \$12

Fish Du Jour \$Market

Choice of Dressings: La Flora | Balsamic Vinaigrette | Raspberry Vinaigrette | Bleu Cheese
Honey Mustard | Thousand Island | Ranch | Asian Sesame

ENTREES

BEEF BRAISED SHORT RIBS \$26

Boursin Mashed Potatoes | Onion Tangles | Seasonal Vegetable Medley
Blueberry Chipotle BBQ

12 OZ. RIBEYE \$34

Boursin Mashed Potatoes | Seasonal Vegetable Medley | Caramelized Onion
Bleu Cheese Topping

6 OZ. FILET \$34

Boursin Mashed Potatoes | Seasonal Vegetable Medley | Merlot Demi
Grilled Shrimp | Béarnaise

HALF RACK OF LAMB \$26

Boursin Mashed Potatoes | Garlic Spinach | Roasted Pepper & Mint Chutney
Blistered Tomatoes

CRAB CAKES \$35

Jalapeño Slaw | Pommes Frites | Remoulade

CHICKEN CACCIATORE \$19

Pappardelle Pasta | Seasonal Vegetable Medley

JÄGERSCHNITZEL \$23

Mushroom Sauce | Spätzle | Tomato Cucumber Salad

HOLSTEIN SCHNITZEL \$23

Fried Egg | Pommes Frites | Tomato Cucumber Salad | Lemon | Anchovy | Capers

BLACKENED SALMON \$26

Garlic Spinach Farrotto | Lemon

CAJUN SHRIMP & CHEESE GRITS \$27

Stone Ground Grits | Garlic | Shallots | White Wine | Tomato | Herb Butter

VEGETABLE JAMBALAYA \$18

Farro | Black Beans | Seasonal Vegetable Medley

12 OZ. GRILLED PORK CHOP \$23

Boursin Mashed Potatoes | Apple Slaw | Calvados Sauce

FISH DU JOUR \$MARKET

Seasonal Vegetable Medley | Starch Du Jour

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.
Please notify your server of any food allergies.*