



Appetizer Selections



Each night we feature special oyster selection
Raw Bar freshly shucked Oysters on the 1/2 Shell

Oyster on the 1/2 \$ 2.5 ea.

Beautiful crisp seasonal oyster, freshly opened – with fresh lemon and traditional cocktail sauce

Oyster's Andrew \$ 22.5

A fabulous recipe made ~ freshly shucked oysters~ *to order topped with Leaf Spinach, Béarnaise, a hint of house seasoned breadcrumbs ~ poached under the open flame with Bacon infused caviar*

Truffled Brussels \$ 15.5

Organically grown Brussels Sprouts steamed and finished with a splash of cream house seasoned breadcrumbs and & drizzle of white truffle oil

Asian Surf & Turf Bites \$ 15.5

Filet Mignon & sesame seasoned Salmon cut in geometric cubes, Seared in a iron pan ~ served in dots of wasabi cream w/ matchstick vegetables *slaw* in a Thai chili vinaigrette

Grilled Octopus Meze \$ 17.

Char grilled Spanish rock octopus served with warm garlic chive stems & sweet Vidalia onion confit Imported tangerine chili olives & humus drizzled with a Roasted tomato vinaigrette.

Grilled Jumbo Shrimp \$ 18.5

Beautiful jumbo shrimp wrapped in lean low sodium apple wood smoked bacon Served with horseradish cream

Soups & Salads

Jamaican Curried Crab Bisque \$ 18.

Jumbo Lump Crab- with coconut milk, scotch bonnet peppers, & fresh lime bringing you fond memories of those "sweet-hot" Caribbean night

Fabulous Tomato Caprese \$ 18.

Local organically grown tomato variety a splash of nature's colors Served with fresh Burrata drizzled with extra virgin olive oil ~ fresh leaf basil from our garden Finished with balsamic reduction

Roasted Beet Salad \$ 16.5

Roasted Organic baby sugar Beets, served with a bouquet of Arcadian greens~ Aztec Grain Blend tossed with blood orange & pomegranate vinaigrette, Finished with Beemster aged goat cheese

Chicago Wedge Salad \$ 16.5

Crisp wedge of iceberg in the steak house style with our homemade Stilton bleu cheese dressing, finished with bleu cheese crumbles, crispy bacon & ripe grape tomatoes.

Traditional Caesar Salad \$ 15

Crisp romaine -traditional recipe Caesar Cardini - Pecorino Romano and crispy crouton

*Pennsylvania State requires us to inform you. . .
Consuming rare or undercooked menu selections may increase the chance of food borne illness*

This Week's Additions



#1 Ahi Tuna - \$ 24.

Painted with wasabi & packed with black sesame seeds ~ Served with tart Asian slaw with watermelon radish and Granny Smith Apples with a kick of heat
Wasabi & pickled ginger

Andy's Homemade Pasta

Late Summer Vegetable Ravioli \$ 21

Hand rolled homemade semolina dough stuffed with French chevre infused with fresh peas, white corn and summer herbs ~ drizzled with a light Campari tomato butter sauce with corn kernels - and slivered summer scallions

Grilled Salmon Fillet \$ 32.

Pained in a tart citrus and hoisin marinade and charcoal grilled
Served with long grain white rice infused with crisp stir fried vegetables and pickled ginger
Accompanied by braised baby bok choy

Grilled Mediterranean Branzino \$ 36.5

Whole butterflied fish ~ stuffed with a mélange of melted red bell pepper, ripe tomato, artichoke hearts, Kalamata olives, & fresh herbs ~ grilled over hardwood charcoal fire grill roasted fingerlings & Greek Salad with imported feta

Fruits de Mer Linguine \$31.

Beautiful Mélange of fresh shrimp and sweet bay scallops in a summery sauce of thinly sliced mushroom, fresh herbs, champagne, Gruyere and a splash of cream
Tossed with imported linguine

Tomahawk Pork Chop \$43.

14oz pasture raised Tomahawk chop ~ first cooked sous vide then painted with a blackstrap marinade and seared on our charcoal grill.
Creamy polenta and grilled asparagus & drizzled with a savory reduction spiked with pickled cherry
Finished with shaved Sottocenere truffle cheese

Welcome back!

*It's so wonderful to greet our guests on the patio and in our dining rooms again.
Smiling faces enjoying our atmosphere and our culinary endeavors,
~ preparing delicious selections, just for you.*

We made it through! We're so grateful for your support.

*My staff and I would like to thank you for sharing your evening with us!
It's a new season, and we're excited for the fresh local organics available
Bringing fresh, new selections to your table ~*

*Enjoy a little Magic Tonight and take time to ~
"Kick back, Relax and Enjoy"*



Entree Selections

served with chef's choice freshly steamed vegetable

Celebration Vegetables Mediterranean \$ 34.5

Freshly grilled veggies marinated in fresh citrus, herbs & roasted garlic - over imported penne tossed in Basil Pesto-served in a pool of tomato-basil marinara-finished topped w/ imported Feta

We're happy to adjust this for gluten free and without cheese by your request!

Breast of Chicken *Lake Como* \$ 38.

Inspired by that magical area where Switzerland meets Italy

French cut breast of organic chicken stuffed with Gruyere & baby spinach
Pan roasted & served with a Aztec blend mixed rice & broccoli - With a hint of lemon

Asian 'Crispy' Duck ~ \$ 37.5

Semi boneless 1/2 Duckling "Twice cooked". .roasted & painted with a Thai glazing lacquer of fresh berries- then flashed to 'crisp' the skin. Served with stir fry of fresh vegetables & spiked with Asian flavor ~ Thai chilies, tamari soy, & ginger

Summer Grilled Lamb Taverna \$ 34.5

Lamb Chops (3) perfectly grilled (psistaria) Greek style served over orzo with roasted tomato, fresh leaf spinach, and imported feta & a small Greek village salad with local organic tomato

Korean Filet Mignon of Pork \$ 32.00

Organic Berkshire pork 'tenderloin' painted with Korean barbecue sauce and charcoal grilled
Sliced into medallions and served with Korean scallion pancakes.

Filet Mignon (8 oz) ★ \$ 45.5

cut to order -"Just for you" -from a whole *grass-fed organic* tenderloin-
Simply hardwood charcoal gilled to your preference w/ sauce béarnaise
"Choose your cut" - 10 oz., 12oz., 14oz., or 16oz. + add \$ 4.50 per ounce

Chicago Style

'Chicago Famous' - Wedge Salad
Gorgonzola bleu cheese dressing, crispy
bacon bits & dried cranberries

New York Style

Served with **Russet** mashed
and *Sauce Béarnaise*

Filet au Poivre -

*Classic Cuisine - finished with a
traditional
Brandied peppercorn cream + \$ 5.*

Filet Oscar -

*Another blast from the culinary past
Topped with **jumbo lump crab**,
Asparagus & Bearnaise + \$ 12.*

