

STARTERS

CHILLED GAZPACHO

Tomatoes, Cucumber, Onion, Bell Pepper, Celery,
Rye Croutons, Chives
\$4.00 cup / \$6.00 bowl

TRADITIONAL ESCARGOT

Butter, Parsley, Garlic, Red Flake
\$10.00

SAUTÉED ESCARGOT

Black Garlic Sauce, Spinach, Roasted Tomatoes
\$11.00

RED SWEET CRAB RISOTTO

Truffle Butter, Mushrooms, Fine Herbs
\$18.00

LEMON & PEA RAVIOLI

Garlic Scape-Swiss Chard Pesto, Shaved Radishes
\$9.00

MINI BAKED BRIE

Strawberries, Blueberries, Honey,
Toasted Almonds, Water Crackers
\$10.00

SAUTEED BROCCOLI RABE

Sausage, Shaved Parmesan, Garlic, Preserved Lemon
\$8.00

SALADS

CENTURY CLUB ROQUEFORT SALAD

Mixed Greens, Green Apples, Pecan Praline,
Cranberry Port Reduction, Walnut Vinaigrette
\$9.00

CAESAR SALAD

Romaine, Anchovy, Asiago, Crouton, Caesar Dressing
\$7.00

CRISPY EGGPLANT CAPRESE SALAD

Local Heirloom Tomatoes, Basil Pesto, Mozzarella
\$10.00

WEDGE SALAD

Iceberg Lettuce, Red Onion Crescents,
Crispy Shallots, Bacon Lardons, Tomatoes,
Chives, Creamy Blue Cheese Dressing
\$8.00

BEEF CARPACCIO

Arugula, Lemon, Olive Oil,
Toasted Pine Nuts, Shaved Parmesan
\$9.00

ENTREES

RED SWEET CRAB SALAD

Toasted Brioche, Smoked Tomato Aioli, Avocado,
Tomatoes, Mixed Greens, Mustard Citrus Vinaigrette
\$18.00

VEGETARIAN PAELLA

Market Vegetables, Bomba Rice, Sofrito Sauce
Add Shrimp (\$8.00) or Chicken (\$3.50)
\$18.00 full / \$11.00 half

SEARED AIRLINE CHICKEN BREAST

Warm Arugula, Lemon Cous Cous Salad,
Tomato Pan Jus
\$22.00 full

SEARED KING SALMON

Broccoli Rapini, Crispy Polenta, Ricotta, Preserved
Lemon, Basil Sauce
\$26.00 full / \$15.00 half

RED SWEET CRAB AND SHRIMP PASTA

Crab, Shrimp, Mafalde Pasta, House Smoked Bacon,
Fresh Peas, Tarragon, Cream, Ricotta, Basil Oil
\$24.00 full / \$13.00 half

GRILLED SCALLOPS

Cheddar, Pea Grits, Sautéed Mushrooms, Speck Ham
\$30.00 full

STEAKS CUT TO ORDER

ANGUS STRIP

\$2.00 per ounce - Starts at 10oz.

RIBEYE

\$2.00 per ounce - Starts at 10oz.

FILET

\$4.00 per ounce - Starts at 4oz.

NEW ZEALAND RACK OF LAMB

\$58.00 (18oz.) full / \$30 (9oz.) half

SAUCES

One sauce included with Steak
\$1.00 each additional

GARLIC BUTTER

BLUE CHEESE

RED WINE DEMI

HORSERADISH CREAM

AU POIVRE

FOIE GRAS DEMI

SMOKED BLUE CHEESE

WINE SUGGESTIONS

Bordeaux, Red Blends or Syrah

Cabernet Sauvignon or Sangiovese

Merlot or Red Zinfandel

Cotes du Rhone, Syrah, Malbec or Pinot Noir

Bordeaux or Red Blends

Cabernet Sauvignon or Sangiovese

Cotes du Rhone or Nebbiolo

Red Zinfandel

Pinot Noir or Syrah

Bordeaux or Red Blends

Cabernet Sauvignon or Sangiovese

VEGETABLES

\$2.50 each

ROASTED ASPARAGUS

PEAS

CREAMED SPINACH

BROCCOLI

BROCCOLI RABE

SIDES

\$2.50 each

WHIPPED POTATOES

RISOTTO

ONION RINGS

FRITES

GARLIC SHOESTRING FRIES

FINGERLING POTATOES

CREAMED POTATOES

PASTA - see choices listed off Pasta Menu page
\$4.50

TOPPERS

\$2.00 each

MUSHROOMS

CARAMELIZED ONIONS

CREATE YOUR OWN PASTA DISH

\$14.00 full / \$8.50 half

PASTA – Choose 1

CANESTRI

CASERACE

CAVATELLI – Contains egg

LEMON GOAT CHEESE RAVIOLI –
Contains egg

GIGLI

MAFALDE

MESSINESI

PAPPARDELLE – Contains egg
Also prepared gluten free

PENNE

SAUCES – Choose 1

ALFREDO

GARLIC CREAM

LEMON CAPER BEURRE

MARINARA

OLIVE OIL

PESTO – with Cream or Tomato Water

SPICY TOMATO OIL

VODKA SAUCE

CARBONARA

Bacon, Pecorino and Parmesan Cheeses, and Egg

VEGETABLES – \$3.00 each

ARUGULA

ASPARAGUS

BROCCOLI

MUSHROOMS

PEAS

SPINACH

TOMATOES

YELLOW SQUASH

ZUCCHINI

PROTEINS-

BACON \$2.00

CHICKEN \$3.50 - can be blackened

CHORIZO SAUSAGE \$2.50

SAUSAGE \$2.00

SHRIMP \$8.00 - can be blackened

SMOKED SALMON \$8.00