



### — APPETIZERS / SMALL PLATES —

- BLACKENED TILAPIA WONTONS** .....9  
Charcoal Grilled, Guacamole, Pico De Gallo, Baby Cilantro
  - WILD TEXAS BAY SHRIMP TEMPURA** ..... 8  
Sriracha Aioli, Chili Plum Sauce
  - CRISPY FOLEY CALAMARI** **P** .....14  
Garlic Parmesan Flour, Lemon Gremolata, Cocktail Sauce
  - COLD WATER OYSTERS ROCKEFELLER** **P** ..... 13  
Baby Spinach, Parmesan, Swiss Cheese
  - COLOSSAL SHRIMP COCKTAIL** .....17  
Wild Pacific Brown Shrimp
- ARTISANAL CHEESE BOARD** **P**  
In-House Made Seasonal Preserves, Marmalade or Chutney, Candied Walnuts, Raisin Crostini

**CHOICE OF THREE** .....12

**ALL FIVE** .....18
- MARGHERITA PIZZA VPN** .....12  
Buffalo Mozzarella, San Marzano Tomatoes, Basil, Extra Virgin Olive Oil  
*Chicago Magazine's - Top 25 Pizzas in Chicago*
  - POLENTA FRIES** ..... 8  
Harissa Mayonnaise, Parmigiano-Reggiano
  - RUSTIC TOMATO BRUSCHETTA** .....8  
Charcoal Grilled Garlic Crostini, Extra Virgin Olive Oil and Laura Chenel Goat Cheese
  - LOBSTER AND SHRIMP FRITTERS** .....9  
Horseradish Cocktail, Honey Mustard Sauces
  - CHARCOAL GRILLED BABY OCTOPUS** **P** .....12  
Salsa Verde, Balsamic Vinaigrette, Arugula, Extra Virgin Olive Oil

### — SOUP & SALAD —

- SHRIMP AND LOBSTER BISQUE** **P** .....10  
Braised Leeks, Tomato, Tarragon
- SOUP OF THE DAY** ..... Cup - 5 / Bowl - 6  
Appropriately Garnished
- FRESH MANILA CLAM CHOWDER** **P** ..... Cup - 6 / Bowl - 8  
Manila Clams with Potato and Onion, Clam Broth, Cream
- ORGANIC MESCLUN GREENS** .....6  
Tomato, Cucumber, Mustard Vinaigrette
- CAESAR SALAD** .....7  
Hearts of Romaine, Wood Grilled Croutons, Parmigiano-Reggiano
- LOCAL HEIRLOOM BEET SALAD** **P** .....9  
Mesclun Greens, Sheep's Milk Feta, Quinoa, Candied Walnuts and Apricots
- GRILLED SHRIMP CHOPPED SALAD** **P** .....14  
Applewood Smoked Bacon, Tomatoes, Onions, Haricot Verts, Avocado, Sweet & Spicy Vinaigrette
- MINI WEDGE SALAD** .....8  
Applewood Smoked Bacon, Blue Cheese, Scallion, Red Onion, Tomato, Ranch Dressing

### FROM THE FISHERMAN

FEATURES:  
**WEST COAST FISHERIES**  
• Pacific Ocean •  
Chef's Preparation  
Market Price

*Our fish comes in whole straight from the fishermen and is hand-filleted daily by our chefs*

**FRESH IDENTITY ASSURED OYSTER SELECTION** **P** ..... ½ DOZEN - 16 / DOZEN - 30  
Horseradish Cocktail, Cucumber Mignonette

- CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH** .....28  
Whipped Potatoes, Charred Lemon, Sautéed Garlic Spinach, Lemon Beurre Blanc Sauce
- JUMBO LUMP CRAB CAKES** .....30  
Mesclun Greens, Lemon-Garlic Aioli, Mango Samba
- LOBSTER "MAC AND CHEESE"** .....29  
Steamed to Order Cold Water Canadian Lobster Tail, Smoked Gouda, Applewood Smoked Bacon, Cavatappi Pasta, Asparagus
- CEDAR PLANK ROASTED FAROE ISLAND SALMON** **P** .....32  
Sweet Potato Puree, Sautéed Garlic Spinach, Lemon Beurre Blanc Sauce
- PAN ROASTED JUMBO HUDSON CANYON SEA SCALLOPS** .....34  
Cranberry Coulis, Beech Mushroom, Haricot Vert, Sweet Potato Gaufrette
- ALASKAN RED KING CRAB LEGS** .....1 ½ lb. - 68  
Steamed to Order Seasonal Vegetable, Whipped Potato, Drawn Butter
- NEW ENGLAND LOBSTER ROLL** .....24  
Fresh Lobster Meat, Mayonnaise, Coleslaw, Sweet Potato Fries
- BOUILLABAISSE** **P** .....32  
Jonah Crab, Scallops, Calamari, Manila Clams, Mussels, Shrimp and Fin Fish, Saffron Tomato Broth, Classic Rouille

#### WE OFFER ALL SEAFOOD SELECTIONS:

**"SIMPLY PREPARED"**  
Charcoal Grilled or Wood Roasted,  
Whipped Potato, Seasonal Vegetable,  
Sun-Dried Tomato Relish

**CEDAR PLANK ROASTED**  
Whipped Potato,  
Sautéed Garlic Spinach,  
Lemon Buerre Blanc

## EASTER BUFFET

**39.<sup>95</sup> / PER ADULT / 17.<sup>95</sup> (7 to 12 Yrs) / 5.<sup>95</sup> (6 & Under)**

FEATURED ITEMS:

- PRIME RIB OF BEEF • SMOKED SALMON • OVEN ROASTED CHICKEN •
- PORK LOIN • FRESH FRUIT • EGGS BENEDICT •
- TILAPIA • FRITTATAS • BACON • SAUSAGE •
- SHRIMP COCKTAIL • ASSORTED PASTRIES •

LOCATED IN THE LOUNGE

SIDE PLATES	
GRILLED ASPARAGUS ..... 7	SAUTÉED GARLIC SPINACH ..... 6
HERB ROASTED WILD MUSHROOMS ..... 8	WHIPPED POTATO ..... 5

### FROM THE FARMER

- BONELESS BEEF SHORT RIB** .....28  
Chorizo Whipped Potatoes, Red Wine Sauce, Crispy Onions
- CHARCOAL GRILLED CENTER CUT 14 oz. BONE-IN PORK CHOP\*** **P** .....27  
Sweet Potato Fries, Moody Blue Cheese, Arugula, Apple-Cider Grain Mustard Glaze
- THOMAS FARMS AUSTRALIAN CHARCOAL GRILLED LAMB CHOPS\*** .....35  
Goat Cheese Farro Risotto, Seasonal Vegetable, Red Wine Reduction
- MAPLE LEAF FARMS DUCK BREAST AND CONFIT LEG\*** .....32  
Whipped Potato, Seasonal Vegetable, Port Wine Reduction
- BUTTERNUT SQUASH RISOTTO** **P** .....22  
Roasted Butternut Squash, Edamame, Parmigiano-Reggiano, Pea Shoots, Crispy Carrots  
Add Chicken ... 5 / Shrimp ... 6 / Salmon ... 9 / Scallops ... 10
- SURF & TURF\*** .....50  
7 oz. Filet, 7 oz. Cold Water Canadian Lobster Tail, Whipped Potato, Seasonal Vegetable

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

**P** INDICATES FAVORITE DISHES OF OUR EXECUTIVE CHEF EDDIE JOBIN, JR.  
PLAN YOUR PRIVATE DINING OCCASION WITH TEMPEST JOHNSON-SZOPA