



STARTERS

Pan Fried Green Tomatoes <i>basil pesto, parmesan, romano, gravy</i>	8
Organic Field Greens <i>wholegrain mustard vinaigrette</i>	8
Hearts of Romaine <i>roasted garlic, anchovy vinaigrette</i>	8
Wedge of Iceberg Lettuce <i>creamy pancetta bacon dressing, gorgonzola, croutons</i>	8
Green Bean & Beet Salad <i>frisse, arugula, shaved fennel, red seedless grapes, toasted walnut, roquefort vinaigrette,</i>	10
Roasted Butternut Squash Raviolis <i>brown butter, fresh sage, toasted walnuts</i>	10
Tequila & Lime House-Cured Salmon <i>arugula, avocado crème fraiche, crispy potato cake</i>	10
Bloomsdale Spinach Salad <i>red onion, fennel, egg, apple wood smoked bacon vinaigrette</i>	10
Cornmeal Crusted Spicy Chili Relleno <i>rock shrimp risotto, wild mushrooms, goat cheese, cilantro pesto</i>	12
Steamed Penn Cove Mussels <i>lemon-Grass, ginger, red curry, coconut milk</i>	12
Steamed Manila Clams & Cajun Sausage <i>white wine, garlic, shallot, fresh tomato</i>	12
Lobster & Rock Shrimp Martini <i>cucumber, avocado, red onion, tomato, cilantro, lime</i>	12
Sushi-Grade Albacore Tuna Carpaccio <i>fresh ginger, sesame oil, citrus ponzu</i>	12
Baked Fanny Bay Oysters in the Shell <i>organic spinach, apple-wood smoked bacon, parmesan cream</i>	14
Beef Carpaccio "Harry's Bar" <i>Harry's Bar sauce, parmesan cheese, lemon, capers</i>	14