

MEZZE

Sauteed Artichoke Heart- Fresh Herbs, Garlic, Lemon, Butter, Crostini...\$14

Hamachi Jalapeño – Japanese Yellowtail Sashimi with Ponzu, Jalapeños...\$16*

Punjabi Beach Bread Serrano, Onion, Three Cheeses, Butter Curry Dipping Sauce...\$11

Brie Skillet- Baked Brie, Topped with Honeycomb and Roasted Almond, Crostini...\$10

Crab Cake Appetizer– 4 0z Maryland Style Crab Cake, Dijon Sauce, Fresh Berries..\$16

QUICK BITES

Cobb Salad– Grilled Chicken, Bacon, Tomato, Avocado, Hard Boiled Egg, Bleu Cheese Crumbles, Bleu Cheese Dressing...\$17

Steak And Beet Salad-Seared Top Sirloin Steak, Roasted Beets, Toasted Almond, Goat Cheese and Tarragon Dijon Dressing...\$22

Crab Cake Sandwich– Maryland Style Crab Cake, Mustard Sauce, Kaiser Roll, Fries...\$20

Salmon Berry Salad-Grilled Salmon, Mixed Berries, Banana Chips, Citrus Vinaigrette...\$22

Squash Tortelloni – Fall Squash, Brown Butter, Pecan Dust, Honey Comb, Sage...\$19

BBQ Pulled Pork Sandwich— Served On Brioche with House Made Pickle and Sweet Fries ..\$14

Chicken Caprese- Blackened Chicken, Fresh Mozzarella, Tomato, Basil, Balsamic Reduction...\$16

ENTREES

Served With Choice of Soup, House, Caesar, or Wedge Salad

S&T Tower *- Angus Filet Mignon, Crab Cake, Fried Green Tomato, Creole Hollandaise..\$42

Steak-frites *– 14 oz Prime Grade Ribeye, Crisp Fries, Bearnaise...\$40

New York Strip- 14 oz Prime Grade, House Made Steak Sauce, Garlic Mash, Fresh Vegetable...\$40

Nut Crusted Mahi– Vanilla Rum Butter Sauce, Jasmine Rice, Maduros..\$34

Simple Fish – Fresh Catch of Day, Steamed Veggies, Veggie Quinoa, Tzatziki...\$ Market NOTE: SIMPLE FISH CHANGES AT **LEAST** ONCE DAILY

Salmon Caponata – Scottish Salmon, Tomato-Olive Relish, Grilled Goat Cheese Polenta...\$28

Chef Di Cuisine/Pastry Chef Juan Carlos

Chef Di Cuisine Luis Narvaez

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne Illness*