STARTERS Crab Asparagus 15

House 8

Mixed greens, cucumbers, carrots, tomatoes, croutons, house honey poppy seed

Hot Bacon Salad 10

Baby spinach, frisee, arugula, hardboiled egg, dried cranberries, candied walnuts, bacon vinaigrette, fried goat cheese

Chopped Salad 10

Chopped romaine, butter lettuce, baby arugula, radicchio, eucumbers, soppressata, fresh mozzarella, red onion, almonds, Vidalia onion dressing

BRUNCH ITEMS:

Strawberry Buckwheat Pancakes 17

Buckwheat pancakes, strawberries, whip cream, scrambled eggs, bacon, maple syrup

Spring Quiche 20

flam, asparagus, gruyere cheese, peas, chives, served with small house salad and fruit

SMALL PLATES:

Sicilian Calamari 18

Calamari, roasted peppers, cherry peppers, Mediterranean olives, marinara, shaved parmesan cheese

Lobster Macaroni and Cheese 27

Tillamook eheddar, smoked gouda orecchiette pasta, pancetta, capicola, lobster, scallion, and finished with a toasted panko topping

Louisiana Crab Cakes 20

Two 30z Crab Cakes with Louisiana remoulade, mixed greens, and chili oil

Wagyu Steak 26

Three scallion potato cakes, sliced Wagyu hanger steak, cabernet sauce, and scallion vinaigrette

ENTREES:

Ham Steak 25

Grilled bone in ham steak, mashed potatoes, grilled asparagus, pineapple honey glaze

Shrimp Tagliatelle 32

Jumbo shrimp, pancetta, cherry tomatoes, spinach, fresh basil, white wine garlic sauce, topped with Lively Run feta cheese

Filet Mignon 59

80Z Certified Angus Beef tenderloin, mashed potatoes, broccoli rabe, bone marrow caramelized onions, fried leeks, and finished with black truffle cabernet sauce.

Skillet Seared Duck 39

Chocolate Coffee crusted skillet seared duck breast, fried polenta fries, sautéed baby bok choy, scallion vinaigrette, and finished with a duck demi

Soy Sauce Chicken 28

Free range soy sauce roasted chicken, jasmine rice, fried tofu, hardboiled egg, sauteed baby bok choy, and finished with soy sauce

Chicken Thai Moodles 26

Soba noodles, sautéed peppers, carrots, snow peas, mushrooms, shredded cabbage, chicken, peanut sauce, cilantro, fresh mint

Pork Chop 38

Grilled 160z pork chop, French fries, sautéed rappini, and finished, Louisiana,

Rack of Lamb 45

Herb crusted rack of lamb, sautéed spactzle, asparagus, rosemary lamb sauce.

Chilean Seabass 50

Pan seared Chilean seabass, lobster mashed potatoes, broccolini, rock shrimp butter sauce