

## Fresh Fish Entrée

OLIVE OIL POACHED BASS* 35	Sweet Corn Puree, Shaved Fennel, Pea Tendril, Orange Supremes, Roasted Peppers, Toasted Sesame Seeds
SCOTTISH LOCH DUARTE SALMON * 32	Pan Seared, Roasted Brussels Sprouts & Apples, Pancetta, Hazel Nuts, Micro Chervil, Chestnut & Parsnip Puree
CHEF'S FRESH FISH SELECTION * MARKET PRICE	Choice of Pan Fried, Char Broiled, Sautéed, or Cast Iron Blackened

## Shellfish

SEAFOOD BOUILLABAISSÉ 34	Native Sea Food & Shellfish in a Rich Broth and Baby Vegetables
LIVE MAINE LOBSTER MARKET PRICE	3 Pound Steamed Maine Lobster, Drawn Butter & Lemon
LOUISIANA BARBEQUE SHRIMP & GRITS 36	Southern Pecan Beer® Broth, Creamy Tasso and White Cheddar Grits, Sautéed Spinach
ALASKAN KING CRAB LEGS MARKET PRICE	Flown in From Kachemak Bay Alaska, Drawn Butter & Lemon

## Thirty-two Specialties

PROVENÇAL LAMB CHOP* 38	Parsley & Parsnip Puree, Roasted Wild Mushrooms, Golden Beet, Pommes Noisette, Pomegranate Jus
VEAL MILANESE* 34	Breaded, Pan Fried, Shaved Prosciutto, Pecorino, Arugula, Heirloom Tomato & Radish Salad
TANGLEWOOD FREE RANGE CHICKEN BREAST* 32	Pan Roasted, Peperonata, House Made Italian Sausage, Haricot Verts, Roasted Fingerling Potatoes
BRAISED COX FARM SHORT RIBS* 36	Cabernet Braised, Parsnip Whipped Potatoes, Root Vegetable Hash

*The Department of Public Health advises that thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.*