



HORS D'OEUVRES, LUNCH, DINNER MENU

DINNER MENU

Entrée price includes salad, entrée with seasonal vegetables, and artisanal breads

First Course - choice of one:

Mixed Baby Greens

Baby greens, heirloom cherry tomato, English cucumber, red onion and tri color carrot served with choice of white balsamic vinaigrette or creamy dill (limit one dressing)

Classic Caesar

Fresh romaine, shaved parmesan and rustic croutons

Baby Spinach

Baby spinach, cremini mushroom and crumbled bacon served with whole grain mustard vinaigrette

Nuts & Berries

Mixed baby greens, dried cranberry, candied walnuts, gorgonzola cheese and honey balsamic vinaigrette

Berry Salad

Available Spring/Summer

Mixed baby greens, sliced strawberries, blueberries, herb goat cheese, red onion and honey balsamic vinaigrette

Beet Salad

Available Fall/Winter

Arugula tossed in lemon and olive oil, topped with roasted red and yellow beets, goat cheese, red onion and drizzled with Jamestown Grand Marnier honey

Entrées Plated

From the Land

Roasted Beef Tenderloin | 72

Rosemary & garlic rubbed tenderloin of beef slow roasted and sliced, served with choice of chimichurri sauce or horseradish cream

Filet Mignon | 74

Six-ounce filet of beef spice rubbed and served with complementing sauce

Choice of:

- Garlic & rosemary rubbed with rosemary port wine reduction or mushroom bordelaise sauce
- Montreal Steak seasoned with house made steak sauce and topped with fried onions



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New York Strip | 78

Twelve-ounce strip steak spice rubbed and served with complementing sauce:

Choice of:

- Montreal Steak seasoned served with house made steak sauce and topped with fried onions
- Chinese five spice rubbed strip steak served with grilled pineapple and sweet teriyaki sauce

Short Rib | 72

Available Fall/Winter

Beef short rib braised in pinot noir, garlic, tomato, carrot & rosemary, finished with red wine gravy

Rack of Lamb | 74

Marinated in garlic and rosemary and served with port wine reduction

Chicken

Marsala | 48

Chicken breast sautéed with assorted mushrooms, shallots and fresh herbs, finished with Marsala wine

Piccata | 48

Chicken breast sautéed with lemon, shallots and capers, finished with fresh herbs, butter and white wine

Margarita | 52

Available Spring/Summer

Chicken cutlet marinated with fresh herbs and topped with heirloom cherry tomatoes, house made mozzarella, basil microgreens, finished with sweet balsamic reduction

Saltimbocca | 54

Available Fall/Winter

Chicken cutlet, prosciutto ham & fresh sage sautéed and finished with assorted mushrooms and Marsala wine

Cider Glazed Statler Chicken | 55

Available Fall/Winter

Statler chicken stuffed with walnuts, dried cranberry, apple and sage, finished with spiced cider reduction



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From the Garden

Roasted Vegetable Napoleon | 48

Herb marinated and grilled zucchini, summer squash, heirloom tomato, portabella mushroom and house made mozzarella layered and served with choice of pomodoro, pesto or bechamel sauce

Portabella Steak with Avocado Chimichurri Sauce | 46

Portabella mushroom marinated in smokey spices and grilled, topped with tangy avocado chimichurri sauce

Roasted Root Vegetable Napoleon | 48

Available Fall/Winter

Roasted red and yellow beets layered with apple, butternut squash and goat cheese, topped with pomegranate seeds and drizzled with Jamestown Grand Marnier honey

From the Sea

Lemon Poppy Cod | 54

Georges Bank Cod topped with lemon, poppy-buttered breadcrumbs and white wine

Herb Poached Salmon | 56

Faroe Island salmon fillets poached in extra virgin olive oil, parsley, dill, green onion, chives & lemon zest

Honey & Whole Grain Mustard Glazed Salmon | 56

Faroe Island salmon fillets grilled and topped with tangy glaze of local Jamestown honey

Block Island Swordfish | 72

Available Spring/Summer

- Traditional - Herb marinated swordfish steaks grilled and finished with lemon beurre blanc and capers or chimichurri sauce
- Tropical - Citrus marinated swordfish steaks grilled and topped with tropical fruit salsa

Black Sea Bass | Market

Available Spring/Summer

Macadamia nut encrusted sea bass served with mango curry cream

Butter Poached Lobster | Market

Butter and tarragon poached lobster tail and claw served on top of a sweet corn-crab cake

Surf & Turf | 75

Four-ounce filet mignon served on Rhode Island lobster cake and topped with bearnaise sauce