

MÉLANGE

DINNER

SERVED FROM 5:00 – 9:00 PM

APPETIZERS

Artisan Cheese Plate

Three assorted cheeses, fresh fruit, honeycomb, sliced baguette

Smoked Salmon

Red onion, capers, egg, dill crème fraiche, crostini

Ahi Poketini

Diced ahi with cucumber, mango, and avocado, lightly dressed in sesame soy glaze

Bacon Wrapped Dates

Locally grown dates stuffed with blue cheese wrapped with applewood smoked bacon on a bed of fresh arugula

Crab Cakes

Maryland style jumbo lump crab served with a dijon mustard burre blanc sauce

SALADS

Caesar Salad add shrimp or organic chicken

Fresh romaine hearts, anchovies, seasoned cheese Crisp with a house made Caesar dressing

Mélange Salad

Fresh seasonal berries, feta cheese, almonds, raspberry vinaigrette

Wedge Salad

Wedge of crispy iceberg lettuce topped with house-made blue cheese dressing, grape tomatoes and applewood smoked bacon

Greek Salad

Romaine lettuce, bell peppers, red onion, kalamata olives, feta cheese, cucumber, avocado in a light lemon dressing

OCEAN

Tasmanian Ocean Trout

The petuna ocean trout has been called the “Wagyu of the Sea” Vibrant intense color and purity of flavor and luscious marbling. Creamy succulent texture with high omega 6 content. served with wild mushroom risotto and baby vegetables

Ahi Tuna Crab Stack

Seared with Cajun spice, jumbo lump crab, served over garlic risotto and sautéed spinach

Petrale Sole

lightly seared served on a bed of artichoke and spinach risotto, lemon herb beurre blanc

Jumbo Sea Scallops & Prawns

Served on a bed of garlic risotto with steamed asparagus

Ahi Tuna Salad

Seared ahi tuna, artisan salad mix tossed with cucumbers, mango, tomatoes, fresh avocado topped with wonton strips and with a sweet & sour soy vinaigrette

LE TERRAIN

Warm Duck Leg Confit Salad

Maple Leaf Farms duck, slow roasted over mixed greens, sliced onions, balsamic glaze drizzle.

Pork Chop

16 ounces of tender “Newport” farm raised pork, served with fresh sweet corn, red and green peppers, country mashed potatoes and a fresh apple brandy demi-glace

Prime “Newport” Flat Iron

6 ounces of prime beef with a roasted beefsteak tomato stuffed with spinach and herbs garlic mashed potatoes

Certified Organic “Mary’s” Chicken Piccata

White wine, lemon, butter, capers, baby vegetables and garlic mashed red potatoes

Steakhouse Salad

Sliced beef tenderloin over mixed greens, sliced onions, grape tomatoes, mushrooms, blue cheese crumbles, balsamic vinaigrette

Chef prepares steaks to the following temperatures:

Rare - Red Cool Center, Medium Rare - Red Warm Center, Medium - Pink Warm Center, Medium Well - Slightly Pink Warm Center, Well - Cooked Throughout

BONBONS

Chocolate Cake

Cheesecake

Tiramisu

Sorbetto Trio

Ice Cream & Fresh Berries

If You Prefer to Bring Your Own Wine...
Corkage Fee: \$25 Per Bottle, Limit Two 750 ml
Bottles. 20% gratuity will be applied to parties
of five or more...

Corkage Fee: \$25 Per Bottle, Limit 2
Split Plate Charges:
Salads/Appetizers \$5.00
Entrees \$9.00

20% Gratuity added to final bill on parties of 5 or more

Please let your server know if you have any food allergies.

Not all ingredients are listed in the menu.

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially in certain medical conditions. If you have a food allergy, please speak to an owner, manager, chef or your server.

Executive Chef Nestor Ruiz