

## DINNER MENU

### APPETIZERS AND SALADS

#### SHRIMP AND CRAB CAMPECHANA

*Homemade Plantain Chips*

**\$11.00**

#### AHI POKE

*Diced Hawaiian Tuna, Sea Salt, Onion  
and Sesame Soy over Seaweed Salad,  
with Wasabi Oil and Mustard Soy*

**\$14.00**

#### BAKED EGGPLANT AND FOUR CHEESE INVOLTINI

*Spinach and Tomato Sauce*

**\$10.00**

#### SHADE GRUYERE MACARONI & CHEESE

*Truffle Oil*

**\$8.00**

#### FRIED SHRIMP AND BACON CHEESE GRITS

*"Frank's Red Hot" Sauce*

**\$12.00**

#### TRIO OF ARTISANAL CHEESES

*Crostini, Nuts and Local Honey*

**\$14.00**

#### LITTLENECK CLAMS

*Steamed with Cipollini Onions, Tomato Confit  
and Sliced Fennel in a Saffron White Wine Broth;  
Served with a Grilled Baguette*

**\$15.00**

#### CITRUS SALAD OF MIXED GREENS

*Roasted Beets, Grapefruit, Avocado  
and Toasted Hazelnuts in Citrus Vinaigrette*

**\$9.25**

#### BUTTER LETTUCE SALAD

*Radicchio, Belgian Endive,  
Warm Goat Cheese, Grilled Pear  
and Spiced Pecans in Champagne Vinaigrette*

**\$10.50**

**SHADE CAESAR** *of Romaine, Grape Tomatoes,  
Hearts of Palm, Garlic Croutons and Fried Capers*

**\$9.25**

#### WARM SPINACH AND FRISEE SALAD

*Crispy Applewood Smoked Bacon, Radicchio,  
Roasted Yellow Peppers, Garlic Croutons and Mint*

**\$9.50**

**HOUSE SALAD** *of Mixed Greens, Roasted Shallot, Seared  
Fig, Watermelon Radish, Buttermilk Blue Cheese in Maple  
Balsamic Vinaigrette*

**\$8.00**

#### DAILY SOUP SELECTION

**Cup \$5.00 Bowl \$7.00**

**Soup Trio (a small cup of each soup)**

**\$7.50**

### ENTRÉES

#### VEGETABLE PLATE

*Mini Pumpkins Stuffed with Root Vegetables and Apples,  
Swiss Chard and Mushrooms, Goat Cheese Fritters  
and Apple Cider Reduction*

**\$16.00**

#### SEARED SCALLOPS

**Sautéed** *Zucchini, Yellow Squash and Spanish Chorizo,  
Adobo~Acorn Squash Puree,  
Topped with Crispy Leeks and Cilantro*

**\$26.00**

#### PAN ROASTED CHICKEN BREAST

**Sautéed Broccolini, Crawfish & Pancetta Creamed  
Orzo and Fresno Pepper Relish**

**\$19.00**

#### RARE AHI TUNA

*Wrapped in Crispy Spring Roll; Served  
with Ginger Potato Cake, Seared Bok Choy  
and Szechuan Soy Sauce*

**\$28.00**

#### GRILLED QUAIL

*Stuffed with Venison Sausage and Cabbage, Served with  
Mashed Sweet Potatoes, Mustard Greens  
and Brown Butter Pecan Sauce*

**\$26.00**

#### SAUTÉED SNAPPER

*Stir Fried Napa Slaw, Crispy Wontons, Cucumber, Wasabi,  
Pickled Ginger and Thai Red Curry Coconut Broth*

**\$25.00**

#### PAN SEARED WILD SALMON

*Grilled Yellow Tomatoes, Arugula, Black Olive Vinaigrette,  
Goat Cheese Fritters and Preserved Lemon & Mint Pesto*

**\$25.00**

#### MOLASSES MARINATED BERKSHIRE PORK CHOP

*Sautéed Green Beans, Fava Beans and Shallots,  
with a Cauliflower~Gruyere Gratin  
and Sun Dried Tomato Sauce*

**\$28.00**

#### CHIMICHURRI MARINATED LEG OF LAMB

*Served with House Made Lamb Sausage, Grilled  
Asparagus, Cumin Scented Butternut Squash & Leek  
Risotto and Rosemary Jus*

**\$27.00**

#### GRILLED 16 OZ BONE IN RIBEYE

*Goat Cheese & Scallion Mashed Potatoes,  
Grilled Asparagus, Roasted Garlic Compound Butter  
and Natural Jus*

**\$31.00**