

## Appetizers

**Blooming Shallots** lemon curry aioli 7.75

**Maryland Style Crab Cakes** tabasco remoulade, meyer lemon zest and sprite basil 11.75

**Fusion Brown II** smoked pheasant breast, egg nog mornay, grape tomatoes, fried homemade duck prosciutto and gingerbread bellini 13.95

**Tempura Fried Calamari** sweet heat and key lime pie dipping sauces 11.00

**Prosciutto Wrapped Dates** stuffed with herb goat cheese, pistachio cayenne brittle and port wine reduction 8.75

**Hawaiian Fish Ceviche\*** in cucumber barrels with pina colada sauce and fried cilantro 9.00

**Mussels With Saffron** fennel, ginger, garlic, shallot, white wine, coconut milk and cream 8.75



## Salad

**Simple Salad** baby lettuce, cucumbers, grape tomatoes, vanilla carrots and blood orange vinaigrette 6.00

**Wild Sheltowee Farm Mushroom Salad** roasted local shiitakes and oyster mushrooms, baby spinach, bacon, shallots with rosemary - sage croutons and balsamic honey reduction 12.00

**Baby Arugula Salad** cranberries, golden raisins, local goat cheese, pistachio dust and winter spice rum vinaigrette 8.00

**Red Wine Poached Pear Salad** baby lettuce, candy pecans, blue cheese, mint, tarragon and bourbon caramel vinaigrette 9.00

## Sushi & Raw Fish

**Oyster Rockefeller Roll** smoked oysters, spinach, shallot, applewood bacon, and old bay aioli 11.00

**Island Lobster Roll** tequila mango vinaigrette 12.50

**Jerk Crawfish Roll** mango, margarita avocado puree, red pepper raspberry cayenne sauce with plantain chip crumble 9.00

**Spicy Tuna & Salmon Cucumber Roll\*** eel sauce 10.00

**Brulee Of Ahi Tuna\*** soy sake glaze 11.00

**Sashimi Of The Day\*** rum runner vinaigrette 9.00



## Entrées

**8oz Filet Mignon\*** lemon thyme and garlic mashed potatoes and a Woodford bourbon emulsion 35.00

**14oz Ribeye\*** lemon thyme and garlic mashed potatoes and a bbc nut brown steak sauce 31.00

**Sheltowee Farm Mushrooms** fettuccini, root vegetables, parmesan, fresh herbs and bordelaise sauce 20.00

**Pulled Kentucky Proud Lamb** rosemary and fontina stone mill cut white grits with tomato fennel and bourbon broth 24.00

**Thai Basil Duck\*** medallions of slow cooked duck breast, duck cracklins, barley risotto and cherryaki sauce 26.00

**Seared Rare Hawaiian Billfish\*** glazed parsnips and blood orange pomegranate reduction 26.00

**Seared Pretzel Crusted Diver Scallops\*** lemon thyme and garlic mashed potatoes and a woodford bourbon emulsion 29.00

**Pan Seared Fresh Water Striped Bass\*** sweet potato and local oyster mushroom hash with lobster carrot sauce 28.00

**Seared Medium Tasmanian Salmon\*** coconut-mango risotto and almond grape sauce 27.00

**Seared Rare Ahi Tuna\*** saffron and vanilla carrot puree and soy sierra mist glaze 28.00

**Pulled Kentucky Proud Goat** saffron basmati and pomegranate demiglace 19.00

**Sweet Potato Gnocchi** basil walnut pesto, arugula and local goat cheese 18.00

\* Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.



## Desserts

**Seasonal Flavored Crème Brulee** chefs select, spiced silky glazed custard 7.00

**Roasted Pecan Candied Bread Pudding** goat cheese and a ruby port wine reduction 7.00

**Woodford Reserve Ice Cream Float** house made ginger ale, seasonal ice cream & woodford reserve bourbon 7.00

**Ultimate Coconut Cake** coconut infused lush white cake garnished with a carrot vanilla sauce 7.00

**Definitive Chocolate Terrine** handmade velvet chocolate terrine with a blackberry coulis 8.00