



STARTERS

crab cake duo 21

Two house-made crab cakes, drizzled with shallot butter on top of an aioli spread

charcuterie board 24

Chef's selection of unique meats, artisan cheeses, crisps, and interesting spreads

shrimp cocktail 18

Poached jumbo shrimp, on a bed of Arcadian lettuce topped with Louis, and millionaire sauce

devilled eggs croisier 15

Fresh eggs filled with avocado mousse, topped with smoked salmon, and flaked duck fat

escargot 17

Escargot braised in cognac, topped with fresh almond garlic butter served with a slice of fresh garlic bread

SOUP & SALAD

lobster bisque 11/15

Fresh lobster cream bisque started with brandy napoleon and topped with green onion

caesar salad 15

Classic romaine lettuce topped with housemade dressing, and croutons, grana padano

strawberry & greens 14

Fresh baby spinach, mixed with blue cheese and spicy pecans topped with locally-sourced strawberries and a house-made balsamic drizzle

skirvin salad 14

Little gem mixed with pickled onion, cherry tomatoes, and an orange fennel confit topped with a citrus vinaigrette

kale & cashews 15

Baby kale mixed with quinoa, fresh strawberries, endive, and cashews finished with a coconut pesto drizzle

All salads come with protein add on options

Steak 10 Shrimp 10 Salmon 8 Chicken 7

SHAREABLES

mesta 19

Our housemade vegan pizza with a cauliflower crust, pesto, sliced tomatoes and vegan cheese

roasted chicken pizza 19

Slow roasted chicken topped with a house hickory sauce along with shredded cheddar and diced onion

margherita 18

House marinara topped with fresh mozzarella, sliced tomatoes and finished with a basil oil drizzle

ENTRÉES

skirvin burger 19

8oz fresh hand-cut Angus patty, topped with house-made shallot butter, bacon jam, cheddar, lettuce, and tomatoes served with fries or fruit

perle's chicken sandwich 18

Grilled chicken breast topped herb aioli, swiss, smoked bacon, arugula, pickles and onions served with fries or fruit

lobster stuffed ravioli 24

Lobster ravioli tossed in a Remy Martin crustacean sauce, topped with wild mushrooms

fancy gouda mac 29

Hand-pulled smoked chicken tossed in with cavatelli pasta and our rich gouda cream sauce

salmon poele 31

Fresh Atlantic salmon seared and served on a bed of mushroom risotto, grilled asparagus and a blackberry coulis

heaven seared duck 29

Served with caramelized cantaloupe, blueberry gastrique on a bed of sweet potato mash topped with cranberry foam

intriguing tofu 27

Soy marinated tofu with beet infused couscous served with asparagus and an orange balsamic glaze

light hen plate 27

Pan seared chicken breast on a bed of mushroom risotto, roasted asparagus topped with chicken gravy

filet oscar 49

8 oz hand-cut filet topped with crab Oscar served with sautéed potatoes, seared asparagus and house-made béarnaise

DESSERTS

crème brûlée 13

Chef's flavor of the day served with fresh berries and Chantilly cream

coconut banana cheesecake 14

Kahlua glazed cheesecake served with fresh berries, and Chantilly cream

millionaire mousse 15

Grand Marnier mousse topped with passionfruit drizzle, Chantilly cream and gold leaf

