

TOP OF THE RIVERFRONT

Appetizers

Pistachio Crusted Zucchini

Pistachio Crusted, Brie Cheese and Apricot Reduction

\$11.00

Peekytoe Crab Cake

Sweet Field Greens and Horseradish Dijon Aioli

\$12.00

Spicy Pork Wraps

Slow Roasted Spiced Pork, Green Onions and Cilantro

\$12.00

Prawn Martini

Gently Poached, Spicy Mango Cocktail Sauce

\$12.00

Asian Duck Tacos

Hoisin Glazed, Mango Salsa, Orange Mirin Sauce

\$10.00

Taste of the Top

A Sampling of Peekytoe Crab Cakes, Asian Duck Tacos and Pistachio Crusted Zucchini

\$15.00

Salads & Sireens

Field Greens

Bundled with English Cucumbers, Bermuda Onions, Pear Tomatoes, Brie Cheese Crostinni

\$7.00

Caesar Salad

Shaved Parmigiano Reggiano, Garlic Crostini, Imported White Anchovies

\$7.00

Seasonal Spring Salad

Bibb Lettuce, Strawberry, Sugared Walnuts, Mandarin Oranges, Manchego Cheese and Blood

Orange Vinaigrette

\$10.00

Rocket Salad

Baby Spinach, Arugula, Mandarin Oranges, Hearts of Palm, Shaved Red Onions. Topped with

Gorgonzola, Walnuts and Champagne Vinaigrette

\$8.00

Apple Jack Onion Soup

Roasted Garlic Brioche Croutons and Gruyere Cheese

\$7.00

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Featured Entrées

Chicken Tandoori

Tandoori Marinated Chicken Breast, Basmati Rice, Cilantro and Saffron Sauce
\$23.00

Duck Confit`

Cinnamon Toasted Orzo, Black Walnuts and Balsamic Reduction
\$24.00

Pork Shank

Cuban Black Bean Puree and Rice, Pork Jus`
\$24.00

St. Louis Pepper Steak

Pan Seared Tenderloin Medallions, Cracked Pepper and Cognac Mustard Sauce
\$34.00

Grilled Salmon

Udon Noodles, Asian Vegetables and Curry Coconut Sauce
\$28.00

Primo Tuttomare

Lobster, Shrimp, Sweet Crab Tossed with Fresh Linguini Pasta Roma Tomatoes, Fresh Basil,
Garlic and White Wine
\$30.00

French Chicken

Free Range Chicken Breast, Cucumber and Mint Cous Cous, Red Wine Ginger Jus
\$23.00

Seared Diver Scallops

Seared Fresh Sea Scallops on Arugula with Saffron Sauce
\$28.00

Eggplant Napoleon

Layered with Grilled Asparagus, Tomatoes, Red Onions,
Fresh Mozzarella and Tomato Marinara
\$22.00

From the Grill

Served with your choice of Béarnaise Sauce, Roasted Garlic & Gorgonzola Butter, Peppercorn Sauce,
Lobster Butter or Spicy Kansas City BBQ Butter Sauce and Potato Soufflés

Porterhouse

Char Grilled 24oz
\$38.00

Filet Mignon

Char Grilled 9oz Center Cut Filet
\$34.00

New York Strip Steak

14 oz Center Cut, Grilled to your exact specifications
\$30.00

Filet and Garlic Prawns

Filet Paired with Large Garlic Sautéed Prawns
\$48.00

Filet and Cold Water Lobster

Served with Drawn Butter
~Market price~