

## Small Plates

<b>CHEF'S SOUP OF THE DAY</b>	4/6
<b>BLACK COD</b> <i>light miso marinade</i>	12
<b>SEAFOOD GUMBO NEW ORLEANS STYLE</b>	5/7
<b>MARASCHINO PIZZA</b> <i>maraschino cherries, pancetta &amp; blue cheese</i>	11
<b>MARINATED OLIVES</b> <i>lemon, garlic &amp; shaved fennel</i>	4
<b>FRENCH CHEESE PLATE</b> <i>assorted artisan cheeses, fresh fruit</i>	12
<b>FIRE ROASTED MUSSELS</b> <i>fresh tomato &amp; leek-saffron broth</i>	9
<b>BEEF CARPACCIO</b> <i>arugula, capers, truffle oil &amp; lemon juice</i>	12
<b>ILLEGAL BREAD</b> <i>authentic Croation cheese-stuffed phyllo wrap</i>	6
<b>BAKED ESCARGOT</b> <i>mushrooms, sun-dried tomatoes, garlic &amp; herb butter</i>	8
<b>SHRIMP CAKES</b> <i>sautéed mushrooms, basil aioli &amp; tomato coulis</i>	9
<b>MEDITERRANEAN TRIO</b> <i>hummus, tzatziki, roasted-pepper salsa &amp; pita crisps</i>	8
<b>ROBATA MINI SKEWERS TRIO</b> <i>shrimp, chicken &amp; steak with Mez signature sauces</i>	8
<b>PAN-SEARED SCALLOPS</b> <i>fresh spinach, cubed smoked bacon &amp; grilled red onions</i>	11
<b>GRILLED CALAMARI STEAKS</b> <i>red &amp; banana peppers, white wine lemon butter sauce</i>	9
<b>BARBEQUE CHICKEN PIZZA</b> <i>roasted red onions, barbeque sauce, jack &amp; parmesan cheeses</i>	11
<b>PISTACHIO CRUSTED GOAT CHEESE</b> <i>braised endive, tomatoes, white truffle oil &amp; balsamic raspberry reduction</i>	9
<b>LAND 'n' SEA COMBO</b> <i>beef carpaccio and ocean fresh tuna tartare</i>	18
<b>PAN-SEARED SHASHIMI STYLE SESAME CRUSTED TUNA</b>	14
<i>wasabi, pickled ginger, ponzu</i>	

## Farm Fresh Salads

<b>ARUGULA</b> <i>fresh mozzarella, cranberries, walnuts, pomegranate vinaigrette</i>	8
<b>CLASSIC CAESAR</b> <i>crisp romaine with traditional dressing, garlic croutons &amp; parmesan cheese</i>	7
<b>ROASTED GOLDEN &amp; RED BEETS</b> <i>mixed greens, pine nuts &amp; fresh herb goat cheese vinaigrette</i>	8
<b>MEDITERRANEAN</b> <i>roasted eggplant, grilled red peppers, tomatoes, cucumbers &amp; feta cheese</i>	8
<b>CRISPY CHICKEN</b> <i>mixed greens, gorgonzola, tomatoes, candied pecans, grapes &amp; honey mustard dressing</i>	12
<b>ROASTED RED PEPPER</b> <i>feta, endive, arugula, basil oil</i>	7
<b>HOUSE</b> <i>romaine, hearts of palm, tomato, mushrooms, Granny Smith apples, candied pecans &amp; house vinaigrette</i>	6

## Sides/6

Farm Fresh Grilled Corn	Sweet Potatoes & Bacon
Steamed Broccoli	Grilled Asparagus
Baked Mashed Potatoes	Homemade Gnocchi
Sautéed Snap Peas	Hand-Cut Truffle Fries
Gruyère Mac & Cheese	Baked Cauliflower

## Pasta and Risottos

<b>ASIAGO CHICKEN PASTA</b> <i>light tomato cream sauce</i>	17
<b>BAKED LASAGNA</b> <i>ricotta cheese &amp; bolognese sauce</i>	16
<b>SAUTÉED GIANT RAVIOLI</b> <i>shrimp, scallop, porcini mushroom, alfredo sauce</i>	27
<b>FARM FRESH VEGGIE PASTA</b> <i>fresh vegetables in a cream, marinara or pink sauce</i>	16
<b>SAUTEÉD SHRIMP AND SCALLOP LINGUINE</b> <i>asparagus, tomatoes, basil &amp; mushroom cream sauce</i>	23
<b>CHICKEN RISOTTO</b> <i>corn, artichokes &amp; roasted red peppers</i>	19
<b>SEAFOOD RISOTTO</b> <i>arborio rice with shrimp, scallops, mussels, calamari, fish &amp; chopped clams in a saffron sauce</i>	28

## From the Fire

*with a choice of one side*

<b>LAMB CHOPS</b> <i>apricot chutney</i>	29
<b>FILET MIGNON</b> <i>pistachio béarnaise</i>	30
<b>GRILLED AHI TUNA</b> <i>ponzu &amp; basil aioli</i>	27
<b>CEDAR GRILLED SALMON</b> <i>teriyaki glaze</i>	22
<b>GRILLED LOBSTER</b> <i>vanilla-coconut sauce</i>	market price
<b>RIBEYE</b> <i>roasted mushroom demi-glaze</i>	28
<b>NY STEAK</b> <i>porcini-peppercorn sauce</i>	28
<b>LAND 'n' SEA</b> <i>seafood choice: prawns, scallops or lobster tail protein choice: lamb chops, ribeye, New York strip or filet mignon</i>	39/47
<b>LAND SWORD</b> <i>petit filet mignon, lamb chop, pork tenderloin, chicken breast &amp; mini beef patty grilled between red peppers and onions</i>	32
<b>SEA SWORD</b> <i>salmon, tuna, mahi, prawns &amp; scallop grilled between red peppers and onions</i>	30

## Signature Entrées

<b>BARBEQUE DIVER SCALLOPS</b> <i>Louisiana Style</i>	27
<b>BLACK COD</b> <i>light miso sauce with broccolini</i>	26
<b>BROILED JUMBO SHRIMP SCAMPI</b> <i>homemade gnocchi</i>	26
<b>VEGETARIAN PLEASURE</b> <i>chef's choice of fresh grilled, steamed &amp; raw</i>	16
<b>MAHI MAHI</b> <i>white wine-lemon-butter-capers sauce &amp; garlic mashed potatoes</i>	23
<b>ORGANIC FREE-RANGE CHICKEN</b> <i>skillet roasted, balsamic-butter glaze, fresh grilled corn</i>	19
<b>PAN-ROASTED PORK TENDERLOIN</b> <i>caramelized Granny Smith apples, sherry wine sauce &amp; roasted potatoes</i>	21
<b>PECAN CRUSTED TROUT</b> <i>oven roasted sweet potatoes, smoked bacon &amp; spinach with a broken cider vinaigrette</i>	22
<b>GRILLED BUTCHER STEAK</b> <i>served with demi-glaze and hand-cut truffle fries</i>	19
<b>ATLANTIC RED SNAPPER</b> <i>citrus beurre blanc, pesto potato cake &amp; marinated grape tomatoes</i>	29
<b>CHILEAN SEA BASS</b> <i>ginger-butter-lime sauce, couscous, roasted pistachios</i>	30
<b>SEARED VENISON TENDERLOIN</b> <i>balsamic &amp; blueberry glaze, truffled mashed potatoes</i>	42
<b>RACK OF WILD BOAR</b> <i>mushroom risotto, oven-dried heirloom tomatoes &amp; peach zinfandel sauce</i>	33

*Klime Kovaceski, Executive Chef*