

DINNER MENU

Served Thursday-Saturday

starters

- SMOKED PORK BELLY** *jalapeno cornbread, composed salad, maple vinaigrette* 13
- GRILLED OCTOPUS** *romesco, fried potatoes, pickled onions* 15
- CHARCUTERIE BOARD** *assorted meats, cheeses, nuts, & grilled bread* 18

salads

- CAPRESE** *heirloom tomato, mozzarella, fresh basil, balsamic reduction* 12
- WEDGE** *bacon, blue cheese crumbles, ranch, tomatoes, red onion, salt & pepper* 11
- SALMON** *mixed greens, mozzarella, strawberries, roasted pecans, lemon herb vinaigrette* 15
- GRILLED CAESAR** *romaine, caesar dressing, anchovies, parmesan* 11

entrees

- MARKET FISH** *market fish, chorizo, butternut squash, toasted almonds, braised field greens* MKT
- BRAISED SHORT RIB** *brown rice, heirloom carrots, edamame, red quinoa, roasted red peppers* 28
- SURF & TURF** *6oz pan seared prime filet, grilled shrimp, oven roasted asparagus, french aligot* 37
- PORK ROULADE** *fried sweet potato, sauteed spinach, grated parmigiano reggiano, bourbon reduction* 27
- EGGPLANT PARMESAN** *deep fried eggplant, basil, marinara, grated parmesan* 25
- CRISPY DUCK** *sweet tea brined duck breast, granny smith apples, herb risotto, roasted hazelnuts* 28
- 14OZ AMERICAN WAGYU STRIP** *loaded baked potato, grilled asparagus, demi glazed* 32
- CACIO E PEPE** *bucatini, fresh cracked black pepper, pecorino parmigiano reggiano, herb butter* 23
- CORNISH HEN** *sauteed green beans, toasted almonds, 3 cheese mac and cheese* 26
- THE MORISSETTE 16OZ RIBEYE** *herb crusted ribeye, fried brussel sprouts, sweet casserole* 30

desserts

- BANANA FOSTER CAKE** *fresh berries* 9
- WARM BREAD PUDDING** *caramel, powdered sugar, bruleed banana, ice cream* 13
- KEY LIME TART** *fresh berries, whipped cream* 9