



DINNER

STARTERS

HEIRLOOM TOMATO CAPRESE	fresh mozzarella cheese, basil pesto balsamic elixir 8
CAESAR SALAD	romaine heart wedge, parmesan cheese garlic croutons, caesar dressing 8
PCB SALAD	roasted pears, chevre cheese, walnuts dried cranberries, baby mixed greens champagne vinaigrette 7
TODAY'S SOUP	cup 5 bowl 7
ARTISAN CHEESE	a selection of three artisan cheeses toasted treehouse® almonds, fruits honey, walnut raisin bread 14
SHRIMP REMOULADE	chilled poached shrimp, remoulade cocktail sauce 15
CRAB CAKES	blue crab meat, heirloom tomatoes avocado puree, sweet corn relish charred tomato vinaigrette 16
TUNA TARTARE	diced tuna crudo, avocado, sriracha aioli soy sauce, sesame oil, scallions, cilantro garlic, sesame seeds, gari, crostini 15



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ENTRÉES

- (V) VEGETABLE RISOTTO sautéed fresh garden vegetables
arborio rice, parmesan, watercress
toasted treehouse® almonds 22
- PENNE GRATINATA grilled chicken breast, gratinata sauce
prosciutto ham, red peppers, shallots
penne pasta, pangritata 24
- CHICKEN LIMONCELLO grilled frenched breast, pomme purée
watercress, fresh garden vegetables
limoncello jus 25
- CRAB STUFFED SHRIMP creamy risotto, fresh garden vegetables
watercress, lemon beurre blanc 27
- BAKED SALMON sweet-smoky spiced, basil pesto risotto
sweet corn succotash, watercress
charred tomato vinaigrette, lime 26
- LAMB RACK garlic-herb marinated, sautéed peaches
pomme purée, fresh garden vegetables
peach agrodolce demi-glace 32
- NY STK Prime striploin steak, fingerling potatoes
fresh garden vegetables, watercress
red wine demi-glace 29
- FILET MIGNON Black Canyon Angus Beef, fresh garden
vegetables, fingerling potatoes, red wine
demi-glace, watercress 29