

## EVENING

### Appetizers

#### Wild Mushroom and Brie 10

Wild Mushrooms and Brie on Rosemary Focaccia

#### Crab Cake Sliders 12

On Brioche, Crispy Leeks, Mild Wasabi Avocado Aioli

#### Coconut Shrimp 14

With Pina Colada Pudding and Summer Fruit Salad

#### Grilled Calamari 14

Marinated in Mango Chipotle Seasoning with Lime Crème Fraiche, Black Bean Coulis and Fennel Slaw (GF)

#### Chips and Dips 10

Root Veggie Chips, Flat Bread, Roast Shallot Dip, Edamame Hummus and Quinoa Tabbouleh

#### Crudo Duo Beef Carpaccio and Tartare 14

Quail Egg, Black Mustard Emulsion, Truffle and Roasted Garlic Crostini and Caper Berries

#### Gourmet Onion Rings 10

Buttermilk Panko, Cajun Creole Dip

#### Avocado and Sweet Potato Fries 10

Panko Crusted Avocado Wedges and Sweet Potato Fries with Honey Chipotle Dip

#### Charcuterie and Fromage 14

Cured Meats, Cheeses, House Pickles, Fresh and Dried Fruit

### Salads & Soup

#### Soup Du Jour 8

Ask about today's selection

#### Traditional Greek Salad (Horiatiki) 12

Tomatoes, Baby Cucumbers, Vidalia Onions, Oregano, Peppers, Greek Feta and Olive Oil (GF)

#### Caesar Salad 12

Pancetta, Smoked Garlic Dressing, with Chive Croutons and Asiago

#### Rawley Spa Salad 11

Roasted Beets, Strawberries, Goat Cheese Mousse, with Baby Kale, Spinach, Raspberry Emulsion and Almond Crumble

### Mains

#### Chicken Supreme 26

Garden Fresh Herb Crusted Chicken, Mushroom Risotto and Summer Squash Pudding (GF)

#### Steak and Frites 32

12oz Aged Striploin, basted with Chimichurri served with Herb de Provence and Asiago Dusted Frites (GF)

#### The Rawley Burger Tower 18

8oz Ground Striploin layered with Pancetta, Panko Onion Rings, Smoked Applewood Cheddar and Black Mustard Aioli on a Brioche

#### Capellini 18

Vegetarian Meatballs, Carrot and Zucchini Ribbons with Roast Garlic Tomato

#### Long Peppercorn Crusted Salmon 26

Served with Edamame Risotto and Baby Vegetables (GF)

#### Rack of Lamb 36

Herb Pesto Crusted Lamb, Tomato Confit and Sticky Potato with a Red Wine Reduction

#### Seafood Paella 26

Black Tiger Shrimp, Mussels, Calamari and Chorizo Sausage with Smoked Tomato Saffron Rice (GF)

#### Duck Leg Confit 28

Black Mustard and Panko Crusted Duck Confit with Maple Sweet Mashed Potato

#### Blackened Pickerel 32

Cajun Creole Couscous Topped with Kaffir Lime Butter and Mango Salsa

### Accompaniments 6

Herb de Provence and Asiago Dusted Frites

Sweet Potato Fries

Avocado Fries

Chicken or Shrimp

House Salad

In House Pickles and Ranch Jar

Stilton (Steak Topping)

