

Soups & Starters

Homemade Soup Features

Ask about today's soup, made fresh daily with the finest ingredients

Chilled Gazpacho Soup

This salad in a bowl is a traditional Spanish vegetable soup, chilled and served with crunchy sourdough croutons and dollop of sour cream.

Tomato Bruschetta

Fresh chopped tomatoes and basil on Crostini drizzled with olive oil and balsamic reduction, finished fresh cracked pepper and Parmesan

Shrimp Fritters

Hand made shrimp and cheddar fritters, served with smokey aioli and garnished with cilantro and house pickled jalapenos

Entrée Salads

J.L Hudson Maurice Salad

Traditional Chef Salad with Turkey, Ham, Swiss Cheese, Tomatoes, Hard Cooked Egg, Greens, and Maurice Dressing

Avocado Stuffed with Crab & Shrimp Salad

Crab & Shrimp Salad, stuffed in fresh Avocado halves, served over baby greens with lemon & tarragon aioli

Chicken Salad Stuffed Tomato

Vine ripened tomato stuffed with dried apricot and almond chicken salad

Side Salads

Summer Couscous Salad

Couscous with cucumbers, grape tomato, sun-dried golden raisins, fresh mint and Feta cheese with honey lime dressing

Strawberry Mozzarella Balsamic Salad

Seasonal strawberries, chiffonade basil and fresh mozzarella served on a bed of mixed greens with sweet & tangy balsamic vinaigrette

Tomato, Cucumber & Onion Salad

Tossed in a creamy dill Greek yogurt dressing

+ Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

Signature Entrées

Petit Filet

Signature tenderloin petit filet, grilled to your specification with herb garlic compound butter

Grilled Salmon

Fresh Atlantic salmon, lightly seasoned and grilled, topped with fresh tomato salsa

Seasonal Entrées

Char-Grilled Sirloin Steak

Long Island cut sirloin steak, cooked to your desired temperature, sliced and topped with crispy fried onions

Seared Duck Breast

Duck breast seared crispy, cooked to your desired temperature and finished with summer berry glaze and topped with microgreens

Chicken Saltimbocca

Lightly seasoned chicken breast with Prosciutto ham, sage and capers, finished with lemon and white wine

Shrimp Primavera

Sautéed shrimp, garlic and spinach, grape tomatoes, finished with lemon and white wine, served over grilled crostini

Eggplant Tower

Grilled eggplant, stacked with tomatoes and provolone cheese and topped with marinara sauce

Summer Vegetable Quiche

Savory tart shell with summer vegetables and swiss cheese, fresh thyme and Parmesan

Sides

Yellow String Beans

Honey Ginger Carrots

Sautéed Broccoli

Chef's Featured Vegetable

Garden Rice Pilaf

Roasted Baby Potatoes

Baked Sweet Potato

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