

## ***THE PERFECT CAPER ....ala Carte to go***

### ***APPETIZERS & SMALL PLATES***\_\_\_\_\_

**A WARM GOAT-** *Warm Goats Cheese with Roasted Garlic, Kalamata Olive Tapenade, Caponata & Roasted Peppers- Fresh Parsley, Grilled Crostini*

14

**CURRY MUSSELS-** *Red Thai Curry Prince Edward Island Mussels*

16

**PORK BELLY TACOS-** *Pork Belly, Salsa Verde, Crème Fraiche, Guacamole, Queso Fresco with Tortillas*

14

**STEAMED PEI MUSSELS-** *Steamed Prince Edward Island Mussels, Leek Confit, Fresh Cream*

12

### ***SEASONAL SALADS***\_\_\_\_\_

**PERFECT CAPER HOUSE CHOP-** *Our House Chop of Watercress, Iceberg, Tomato, Avocado, Bacon & Point Reyes Blue Cheese tossed in a Caper-Whole Grain Mustard Dressing*

9

**BEET TOWER-***Roasted Beets, Avocado, English Peas, Goat Cheese, Watercress, Arugula & Chevre, Vinaigrette*

12

**DUCK SALAD-** *Pan Seared Honey Garlic Marinated Duck Breast Served on Salad of Baby Mesclun Greens, Toasted Pecans, Dried Cherries, Goat Cheese & Finished With A Cherry Vinaigrette*

19

**WARM PROSCUITTO AND MOZARELLA-** *Parma prosciutto wrapped freshly made mozzarella with greens, evoo and aged balsamic vinegar*

16

## ***ENTRÉE***

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**DUCK A DEUX FACONS-** *Crispy Confit of Duck & Garlic Marinated Duck Breast, Wilted Greens, Whipped Golden Potatoes, Haricot Tarbais, Garlic with Aged Sherry Vinaigrette*  
35

**PAPPARDELLE & MUSHROOM-** *Imported Pappardelle, Hen of The Woods Mushrooms, Prosciutto Crisps, Swiss Chard, Light Cream, Parmesan Cheese*  
27

**MOMMA'S CHICKEN-** *Buttermilk Fried, all natural Chicken Breast, Cheddar Grits, Wilted Greens, Sweet Corn Sauce*  
25

**MISO SALMON-** *Udon Noodles, Shiitake Mushrooms, Bok Choy and Ginger Sesame Butter*  
24

**PAN SEARED SCALLOPS-** *Sea Scallops, Sauteed Spinach, Golden Whipped Potato & Brown Butter Pan Sauce*  
30

**CRAB CAKE-** *Pan Seared Jumbo Lump Crab Cake, Crispy Polenta Cake, Asparagus, and Tomato Tarragon Beurre Fondue*  
30

**MOROCCAN SPICED LAMB-** *Pan Seared Domestic Free Roaming Spiced Rack of Lamb, Roasted Fingerling Potatoes, Oil Cured Olives, Haricots Verts, Fresh Herbs, Garlic, Ginger & Honey*  
54

**SHRIMP & GRITS-** *Cheddar Cheese Grits, Jumbo Prawns, Roasted Red Peppers & Bacon & Brown Butter*  
30

**PENNE SAUSAGNAISE-** *Organic Penne Pasta with Sausage, Rustic Tomato Sauce, House Ricotta Cheese*  
24

**FILET LA MAISON-** *Grilled 8oz Filet of Beef Tenderloin, Lobster Macaroni and Cheese, Haricot Verts, Crispy Leeks & Double Truffle Bearnaise Sauce*

44

**CRABBY SCALLOPS-** *Grilled Sea Scallops Topped with Brulee Jumbo Lump Crab and Yuzu Tobiko, Coconut Forbidden Black Rice, Baby Bok Choy and Apricot Beurre Blanc*

34

**FILET LA SAISON-** *Grilled 8oz Filet of Beef Tenderloin, Roasted Fingerlings Potatoes, Haricot Verts, Crispy Leeks & Double Truffle Bearnaise Sauce*

40

***DON'T FORGET ABOUT DESSERT, INQUIRE ABOUT OUR SELECTIONS***

**-STATE MANDATED CONSUMER ADVISORY-THERE IS AN INCREASED RISK ASSOCIATED WITH EATING UNDERCOOKED OR RAW**

**PROTEINS AND MAY INCREASE THE CONSUMERS RISK OF FOOD BOURNE ILLNESS**