

## COLD HORS D'OEUVRES

<p>JUMBO SHRIMP COCKTAIL      \$20 <i>served with Shearn's special cocktail and remoulade sauce</i></p>	<p>JUMBO LUMP CRAB COCKTAIL      \$28 <i>avocado &amp; remoulade sauce</i></p>
<p>BEEF TARTARE      \$24 <i>hand chopped beef tenderloin with cured egg yolk, capers, lemon zest, sundried tomatoes, herbs and vinegar &amp; pepper chips</i></p>	<p>CHARCUTERIE BOARD      \$20 <i>artisanal bread, house made pickled giardiniera, pommery mustard</i></p>

## HOT HORS D'OEUVRES

<p>FRITTO MISTO      \$22 <i>shrimp, scallops, fennel, asparagus and meyer lemon served with spicy aioli</i></p>	<p>ESCARGOT BOURGUIGNON      \$20 <i>one half dozen escargots prepared in classic burgundian style and served in garlic herb butter</i></p>
<p>DIVER SCALLOPS "AGUACHILE"      \$20 <i>avocado, red onion, english cucumber, crispy tortilla chips</i></p>	<p>SHRIMP DEJONGE      \$18 <i>three jumbo shrimp baked in a light marsala sauce and topped with herb butter</i></p>
<p>HATCH PEPPER CRAB CAKE      \$26 <i>jumbo lump crab, hatch pepper and sweet corn sauté</i></p>	<p>FORAGER'S FLATBREAD      \$16 <i>fontina cheese, wild mushrooms and caramelized onions, finished with an herb salad</i></p>

## SOUPS

<p>FRENCH ONION      \$12 <i>a classic onion soup topped with baguette croutons and gruyere cheese</i></p>	<p>LOBSTER BISQUE      \$12 <i>creamy bisque made with fresh maine lobster delicately seasoned with lobster meat, braised fennel and a touch of sherry</i></p>
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## SALADS

<p>BABY ICEBERG SALAD      \$14 <i>maytag blue cheese dressing, heirloom tomatoes and crispy bacon</i></p>	<p>CLASSIC CAESAR      \$14 <i>romaine hearts, spanish white anchovies, "everything bagel" parmesan crisp</i></p>
<p>WARM SPINACH SALAD      \$14 <i>crispy pork belly, five minute egg, caramelized onions and crimini mushrooms</i></p>	<p>MARINATED HEIRLOOM TOMATOES      \$14 <i>burrata mozzarella with oil cured black olives and baby arugula</i></p>
<p>SEASONAL HOUSE      \$10 <i>the freshest seasonal greens and garnishes</i></p>	<p>SHEARN'S CHOPPED SALAD      \$14 <i>baby cucumber, jicama, cherry tomatoes, red onion, toasted pepitas and feta cheese</i></p>

## STEAKS AND CHOPS

8 OZ. FILET	\$52	CHATEAUBRIAND FOR TWO	\$102
16 OZ. PRIME RIBEYE	\$60	16 OZ. PRIME NEW YORK STRIP	\$60

### ENHANCE YOUR STEAK

peppercorn sauce	\$5	stilton cheese gratine	\$5	three grilled shrimp	\$10
red wine reduction sauce	\$5	sautéed mushrooms	\$5	crab oscar	\$16

14 OZ. VEAL CHOP	\$50	LAMB RACK CHOPS	\$60
<i>jumbo asparagus, morel mushroom and cognac sauce</i>		<i>white bean hummus, roasted vegetables, herb jus</i>	
YOUNG CHICKEN CHOP	\$30	HOUSE SMOKED DOUBLE PORK CHOP	\$38
<i>sautéed spinach, caramelized onions and black pepper jus</i>		<i>peach bourbon bbq sauce, roasted seasonal vegetables</i>	

## DAILY FRESH SEAFOOD

LOCAL FLOUNDER FILET	\$48	SAUTÉED GULF RED SNAPPER	\$48
<i>potato puree, jumbo lump meunier and asparagus</i>		<i>green gazpacho, marinated tomatoes and chorizo chips</i>	
ROASTED SCALLOPS	\$46	SAUTÉED JUMBO SHRIMP PASTA	\$36
<i>wrapped in san danielle prosciutto, tarragon-lemon sauce and jasmine pilaf</i>		<i>scampi sauce, squid ink pasta, heirloom tomatoes (available with chicken or beef medallions)</i>	
CRISPY SKIN BAY OF FUNDY SALMON FILLET			\$42
<i>pickled cucumber/chili salad and black rice pilaf</i>			

## SIDES BIG ENOUGH FOR TWO OR FOUR

buttermilk potato puree	\$10/\$14	white cheddar mac and cheese with house smoked bacon	\$10/\$14
herb roasted summer vegetables	\$10/\$14	quinoa and jasmine rice medley with soy ginger vinaigrette	\$10/\$14
cream spinach	\$10/\$14	sautéed spinach with caramelized onions	\$10/\$14
grilled or steamed jumbo asparagus	\$10/\$14	thick cut house smoked bacon with maple syrup	\$10/\$14
lobster mashed potatoes	\$12/\$18	lobster mac and cheese	\$12/\$18

## MORE THAN MEAT

GRILLED VEGETABLE STACK	\$25	STEAMED VEGETABLE MEDLEY	\$25
<i>fresh mozzarella, spicy marinara sauce (gf)</i>		<i>jasmine rice, quinoa, lentils, steamed vegetables, soy ginger (gf)</i>	
PASTA LEGUMBRE	\$25		
<i>linguine with assorted seasonal vegetables, charred tomato sauce</i>			