

Noah's

Eclectic Bistro

February 7th - 10th

Appetizers

HEBI CEVECHI Pineapple, chilies, lime, onion, cilantro, tortilla crisp	12
OYSTER ROCKEFELLER Chesapeake oysters baked with spinach, sambuca cream and parmesan	13
PORK BELLY LETTUCE WRAPS Korean BBQ, sweet and sour slaw	11
SOUP OF THE DAY Enjoy the Chef's daily creation	11
ROASTED BEET SALAD Baby greens, goat cheese, pistachio, white balsamic vinaigrette	9
GRILLED ROMAINE Peppercorn dressing, grape tomato, shaved parmesan	8

Main Course

PAN ROASTED HALIBUT Pomme puree, pomme allumette salad, lemon beurre blanc	30
CRAB CRUSTED TEMPURA SCALLOP Stir-fried vegetable, spicy mayo, sweet soy	27
VEAL OSSO BUCCO Parmesan polenta, sautéed broccolini, gremolata	38

Dessert

CHOCOLATE LAVA CAKE Vanilla ice cream, fresh berries	8
KEY LIME PIE "CHEESECAKE"	9

Chef Noah Miller