
Ocean Fare

Jumbo Tempura Coconut Shrimp drizzled with a tropical fruit and rum puree accompanied by a risotto spring roll and seasonal vegetables.

Macadamia Nut Crusted Mahi Mahi accented with a pineapple rum butter, accompanied by a risotto spring roll and chef's vegetable.

Wasabi and Coriander Crusted Ahi Tuna Filet accompanied by a citrus ponzu essence, served with a parmesan-infused Risotto spring roll, pickled ginger, Asian seaweed salad, and garden selection.

Seafood Risotto with jumbo shrimp, scallops, clams, mussels, and stone crab claw in a pool of roasted garlic, and saffron fumet.

Twin Maine Lobster Tails skewered with drawn butter, and served with savory roasted potatoes and vegetable du jour.

Island Lump Crab Cakes with a citrus and spice aioli, roasted fingerling potatoes, and vegetable du jour.

Free Range and Angus Beef, Pork, Antelope, Lamb, Duck and Chicken

Fresh Herb Crusted Free Range Breast of Chicken with a herb, wine, and Dijon beurre blanc accompanied by roasted fingerling potatoes and vegetable du jour.

New York Strip Steak with a mushroom essence and accompanied chive mashed potatoes swirl and vegetable

Southwest Texas Antelope (free range). Tender medallions fanned with a delicate demi glace created nightly, herbed roasted potatoes and vegetable du jour.

Free Range Frenched Apple Cider Marinated Pork Chop (owners cut) enhanced with an apple cider reduction atop a bed of herb infused wild rice and vegetable du jour

Slow Roasted Aged Certified Angus Prime Rib of Beef (owners cut) served with a delicate horseradish sauce, seasonal vegetables, and roasted fingerling potato.

Baby Rack of Lamb. Tender lamb rack with a herb crust, served with a mint infused pan jus, wild rice and seasonal vegetable.

Pan Seared Maple Farms Duck Breast matched with an aromatic pomegranate jus, a delicate creamy polenta medallion layered with baby carrots and asparagus.

Taste of Tuscany

Parpadelle Bolognese Fresh Pasta in a ground beef pomodoro and garnished with fresh basil and grated romano cheese.

Tortellini Romano Tomato, Egg, and Spinach Tortellini in a wild mushroom, sun dried tomato vodka sauce.

Potato Gnocchi surrounded with wild mushrooms in a gorgonzola cream essence with a dash of brandy.

Tender Pieces of Maine Lobster encased in a pasta sack in a pool of lemon butter sauce with seasonal vegetables.

Appetizers Inspired by the Vineyard

Oysters Rockefeller smothered in an Argyles' version of a delicately herbed Rockefeller topping.

Scallops on the Half Shell baked with a garlic and lemon crust and drizzled with a fresh lemon basil beurre blanc

Escargot nestled atop an herbed garlic mushroom cap and drizzled with fresh garlic butter...

Tropical Key Lime Chicken. Tender slices of chicken breast in a coconut tempura batter drizzled with a Caribbean rum and fruit dipping sauce.

Guinness Battered Brie with a warm Chambord and raspberry glaze finished with fresh ground walnuts.

Rings of Saturn. Tender slices of Filet Mignon rolled with a garden fresh herb stuffing and finished with a Cabernet demi glace.

Pacific Rim Mussels in a fresh herb, garlic and chardonnay sauce.

Filet Mignon Bites lightly crusted in cracked peppercorns, surrounded with a Boursin cheese infused demi glace.

Calamari. Hand cut and delicately fried in a tempura batter and served with a spicy pomodora sauce or a tangy lemon aioli.

Asian Seafood or Pork and Vegetable Dumplings served with a ginger soy dipping sauce.

Chesapeake Bay Blue Crab Dip served piping hot with crisp pita chips.

Soups

French Onion soup. Delicately seasoned crock of French onion soup with French crostini and baked Gruyere cheese.

Shrimp Bisque. A rich, creamy blend of shrimp and delicate spices with a hint of pepper.

Salade

Argyles Spinach Salad with crisp apple smoked bacon, sliced mushrooms, diced egg, spicy toasted pecans, homemade croutons and finished with an apple, smoked bacon, and sherry vinaigrette.

Fresh Jumbo Shrimp Caesar finished with fresh imported Romano cheese and Parmesan crisps.

Caesar Salad Tender Leaves of fresh Romaine lettuce, Romano cheese, parmesan crisps, and our special house dressing.

Brochette Argyle with garden fresh tomatoes, fresh mozzarella, capers, scallions, red onions, olives, shaved Asiago cheese, and garden Basil vinaigrette.

Argyles' Clambake. Steamed clams, crabs, shrimp, lobster, corn on the cob, and your choice of macaroni salad, potato salad, cole slaw, or baked beans.

Argyles' Barbecue. Barbecued ribs, chicken, hot dogs, hamburgers, corn bread, cole slaw, tossed salad.

Children's Menu

Pizza	Macaroni and cheese
Pasta with Marinara	Chicken Fingers and Fries
Burgers	Kids Prime Rib with fries

Dessert Choices

Key Lime pie	Snickers Pie	Apple Pie
Peanut Butter Pie	Éclair Cake	Eclairs
Cannoli	Cookies	Brownies
Chocolate Grand Marnier Cake	Amaretto Chambord Cake	Ice Cream Sundaes

Meat Temperature Guide

Very Rare: Blue Center seared outside, cold inside.

Rare: Blue red center, cool inside.

Medium Rare: Red center, warm inside

Medium: Pink center, hot inside.

Medium well: No pink, hot inside:

Well: Grey, Dry, Grainy, no juice, crusty outside.