

Small Plates

PEI Mussels

White Wine,
Garlic, Butter, Parsley,
with Toasted Croustades... 19

Oysters Rockefeller

Garlic Croustades...18

Buratta & Prosciutto

Creamy Mozzarella, shaved
Prosciutto, Basil Oil
& toast points...16

Fried Green Maters

Goat Cheese Crumble,
& Candied Pork Belly...10

Soup Du Jour

House made soup ..cup 5...bowl 8

Spinach Artichoke Dip

Served warm
with Tortilla Chips...14

Smoked Salmon Dip

Toasted Croustades...18

The Esmeralda House

Spring Mix, Cucumbers, Tomatoes,
Carrots, Red Onion,
Asiago Shred, Croutons
& House Citrus Vinaigrette...10

The Caesar

Romaine Lettuce,
Asiago Cheese Croutons
& Creamy Caesar Dressing...10

The Harvest Salad

Spring Mix, Fresh Fruit,
Goat Cheese
& Pear Walnut Vinaigrette...14

Add Chicken, Grilled or Fried...6 Shrimp, Grilled or Fried...8

Main Plates

Filet Mignon

Flame-grilled, Demi-Glace,
Chimichurri Compound Butter,
Roasted Potatoes
& Haricot Verts...49

Half-Rack of Lamb

New Zealand Rack,
Blackberry and Rosemary,
Roasted Potatoes
& Haricot Verts...47

Short Ribs

Red Wine, Carrots, Onion,
Celery, & Red Potatoes... 38

Basil Pesto Tortellini

Pesto, Roasted Grape Tomatoes,
Onions, & Peppers...22
Add Shrimp...8

Crispy Chicken

Spicy and golden fried,
house made Pickles, Mayo,
served on toasted Texas Toast
with French Fries...14

Pork Ribeye

Apple & Cranberry Chutney,
Roasted Potatoes
& Haricot Verts...32

Trout Almondine

Pan-seared Trout, Almonds,
Brown Butter served with Risotto
& Haricot Verts...29

Osso Buco

Risotto & Haricot Verts...40

Salmon

Grilled North Atlantic Salmon,
Honey Garlic Glaze, Risotto
& Haricot Verts...32

Esmeralda Burger

Half-pound, Cheddar Bacon Burger,
Lettuce, Tomato, Onion,
house made pickles,
served on a toasted bun
with French Fries...16

*20% Gratuity added to parties of 6 or more. Prices are subject to change. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.