

CURRENTS

FINE DINING 

DINNER MENU

BEGINNINGS

CHEF'S SOUP DU JOUR

\$6

LOBSTER BISQUE

LEMON CRÈME GARNISH, FRESH CHIVES

\$7

GATHERED FIELD GREENS, GOAT CHEESE CROSTINI, RIPE TOMATO,
HONEY-WALNUT VINAIGRETTE

\$7

BABY ARUGULA SALAD, SHERRY – TRUFFLE DRESSING,
BASIL MARINATED VINE RIPE TOMATOES, PARMESAN CRISP

\$9

BABY ICEBERG WEDGE, CREAMY BLEU CHEESE DRESSING,
SMOKED BACON, ROASTED PEPPERS

\$8

“TOASTED RAVIOLI”

HOUSE-MADE PASTA, SHORT RIB FILLING, WARM TOMATO-BASIL RELISH,
PARMESAN FOAM

\$8

ROASTED MUSHROOM AND BLEU CHEESE TART

LOCAL MISSISSIPPI SHIITAKE MUSHROOMS,
MAYTAG BLEU CHEESE, PHYLLO CRUST

\$8

PAN SEARED CRAB CAKES

LUMP CRAB MEAT, BACON, ONION, PEPPERS,
TABASCO-SMOKED TOMATO BEURRE BLANC

\$12

FRIED GREEN TOMATOES

CORNMEAL CRUSTED LUMP CRABMEAT, DILL HOLLANDAISE

\$9

CURRENTS

FINE DINING 

ENTRÉES

GRILLED NEW YORK STRIP STEAK

ANNA POTATOES, HARICOT VERTS, CHEF'S STEAK SAUCE, FRIED ONION RING
\$29

BACON WRAPPED NEWMAN FARMS PORK TENDERLOIN,

CANDIED SWEET POTATO, CHORIZO, SHIITAKE MUSHROOM DEMI GLACE
\$22

CRISPY WILD CAUGHT SALMON

, LEMON POTATO PUREE, SHAVED CARROTS AND ASPARAGUS,
ORANGE BROWN BUTTER, ORANGE CHUTNEY
\$23

JAPANESE MISO CODFISH,

PICKLED VEGETABLE-RICE NOODLE SPRING ROLL,
SHELLED EDAMAME, PONZU SAUCE
\$24

BROILED DOVER SOLE,

POTATO CONFIT, HARICOT VERTS,
DIJON HOLLANDAISE, "TABLESIDE PRESENTATION"
MARKET PRICE

GRILLED DOUBLE BONE LAMB RACK

BUTTER POACHED FINGERLING POTATOES, RED ONION "JAM",
HARICOT VERTS, MINT INFUSED PINOT NOIR REDUCTION
\$29

OVEN ROASTED YOUNG CHICKEN

SHAVED FENNEL SALAD, MUSHROOM RISOTTO,
LEMON SCENTED CHICKEN DEMI
\$20

CHEF DAVID'S BURGER

GROUND BEEF STRIPLOIN AND TENDERLOIN, BRAISED BEEF SHORT RIB
FILLING, MELTED VERMONT CHEDDAR, MUSTARD AIOLI,
HOUSE MADE KETCHUP, BACON, POMMES FRITES
\$15

CURRENTS

FINE DINING 

GRILLED

8 OUNCES FILET OF BEEF
\$24

14 OUNCE NEW YORK STRIP
\$26

RACK OF LAMB-DOUBLE BONE-NEW ZEALAND
\$29

WILD SALMON
\$19

SIDES

GRILLED ASPARAGUS
\$6

CREAMED SPINACH
\$5

DIJON POTATO HASH
\$4

TRUFFLED POMME FRITES
\$4

GARLIC FRENCH BEANS
\$4

BRAISED GREENS WITH NEUSKE BACON
\$4

ROASTED ROOT VEGETABLES
\$4

CURRENTS

FINE DINING 

DESSERTS

MOUSSE TRIO

STRAWBERRY-VANILLA/BLUEBERRY-LEMON/BANANA-CHOCOLATE
WITH CITRUS FLAVORED SHORTBREAD COOKIES
\$10

VANILLA BEAN PANNA COTTA
BLUEBERRY PUREE, ORANGE TUILLE
\$7

LEMON SCENTED CHEESECAKE
STRAWBERRY COMPOTE, GRAHAM CRACKER CRISP
\$6

DOUBLE CHOCOLATE-CARAMEL TORTE
HAZELNUT GELATO, WARM PECAN CARAMEL
\$8

SELECTION OF ICE CREAM OR SORBET,
SHORTBREAD - COOKIE
\$6

FARMHOUSE CHEESE SELECTION,
GRILLED TOAST, FIG PRESERVES, PORT WINE SYRUP
\$9