



AT THE MAYO

DINNER

EVERYDAY 5PM - CLOSE

SMALL PLATES

FISH TACOS 9

Blackened tilapia, pineapple mango salsa, lettuce, tomato and spicy aioli in crispy corn tortillas.

POTATO SKINS 8

Cheddar cheese, bacon, scallions and sour cream.

ASSORTED PIZZAS 8

Wild mushroom, chicken piccata, pepperoni.

SMOKED SALMON 13

Served with flatbread and skagen sauce.

FRIED GREEN BEANS 7

Served with chipotle ranch dipping sauce.

PRIME RIB SLIDERS 10

Sliced prime rib, provolone cheese and au jus on a roll.

BAKED CAMEMBERT 13

Served with toasted bread, grapes and honey.

MAYO NACHOS 10

Crispy cut tortillas, beans, cheese, steak, chicken, sour cream, pico de gallo and guacamole.

STUFFED RISOTTO BALLS 7

Filled with fall cheeses and served with sage butter.

ANTIPASTO 12

Chilled roasted vegetables with crostinis and pesto sauce.

LOBSTER MAC + CHEESE 10

Cavatappi pasta, Maine lobster and three cheese sauce with toasted panko.

SOUP + SALAD

SOUP 4 CUP | 7 BOWL

Chunky tomato, french onion, gumbo.

HOUSE SALAD 5

SPINACH SALAD 7

Spinach, mushrooms, red onions and bacon tossed in a warm bacon vinaigrette dressing.

KALE CAESAR 7

PEAR SALAD 8

Bed of spring mix topped with blue cheese, grilled pears, cranberries and served with a champagne vinaigrette.

RADICCHIO SALAD 7

Topped with caramelized onions.

GRILLED CAESAR 7

Seared romaine lettuce topped with our house caesar dressing and croutons.

ADD: CHICKEN +5 | SHRIMP +8 | SALMON +9

Consuming raw or undercooked meats, poultry, shellfish or egg may increase your risk of food borne illness. Please inform your server of any food allergies or preference. Prices include 8.517% sales tax and 13.5% liquor tax.



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ENTREES

STUFFED PORK REMOULADE 22

Caramelized onions, garlic prunes and fresh herbs rolled in a pork loin and baked off. Served on a root stack with risotto and topped with a demi glaze.

FILET 45

Topped with a truffle butter and served with potatoes and root vegetables.

BEEF WELLINGTON 38

Tart-sliced tenderloin coated in duxelles, wrapped in puff pastry and baked. Topped with blue cheese and a demi glaze.

CONFIT DE CANARD 28

Duck confit served with duck fat potatoes and baby carrots.

STUFFED CHICKEN 24

Airline chicken breast stuffed with sauteed shallots, garlic, cranberries and herb cheese over a harvest stack.

HANDMADE PASTA 16

WINE POACHED SALMON 29

Served with black truffles, risotto and asparagus.

HALIBUT 32

Served over a pea puree, roasted asparagus and a cumin foam.

CLASSIC BURGER 12

8 oz. Angus Patty served with aged cheddar, lettuce, tomato, red onion and pickles on a brioche bun.

DESSERT

CHOCOLATE LAVA CAKE 9

Served on vanilla ice cream.

KEY LIME PIE 9

CHOCOLATE MOUSSE CAKE 9

CHEESECAKE 9

Made with goat cheese and topped with candied berries.

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