

## HORS D'OEUVRES

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|--|-----|
| SOUP DU JOUR   | 6.5 |
| POMMES FRITES with spiced aioli                                      | 6.5 |
| BAKED OYSTERS<br>with truffle, smoked bacon & parmesan               | 12  |
| CRAB & SHRIMP CAKES<br>with rémoulade and tortilla slaw              | 12  |
| TEMPURA CALAMARI<br>with sweet chili glaze                           | 12  |
| CHEESE PLATE<br>with apples, pears, olives, mostarda & grilled bread | 12  |

## MUSSELS

|                                   |       |
|-----------------------------------|-------|
| SPICY RED CURRY & GINGER          | 10.5  |
| PERNOD, FENNEL & GARLIC           | 10.5  |
| SMOKED BACON & MUSHROOMS          | 10.5  |
| PARSLEY & WHITE WINE              | 10.5  |
| *****                             |       |
| <i>POMMES FRITES</i> with mussels | add 6 |

## SUSHI

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|--|------|
| TEMPURA SHRIMP ROLL<br>with Napa cabbage                                       | 9.5  |
| SPICY TEMPURA SCALLOP ROLL<br>with roasted peppers, chili sauce & cream cheese | 9.5  |
| HURRICANE ROLL spicy tuna & spicy shrimp                                       | 12.5 |
| FRESH SALMON & AVOCADO ROLL<br>with ponzu                                      | 8.5  |
| SPICY TUNA ROLL  | 8.5  |
| VEGETABLE ROLL<br>with cucumber, jicama, carrot, avocado, cabbage & ginger     | 8    |

## LES SALADS

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| BABY SPINACH SALAD<br>with sautéed pears, roasted mushrooms, bleu cheese & tomato-bacon vinaigrette                      | 9.5 |
| ROASTED BEET SALAD<br>with baby greens, local goat cheese & candied pecans   | 9.5 |
| RADICCHIO SALAD<br>with fresh basil, dried figs and apricots, garlic croutons, parmigiano reggiano, balsamic vinaigrette | 9.5 |
| SALAD LYONNAISE<br>with soft poached egg, bacon, curly endive & walnut vinaigrette                                       | 10  |
| HOUSE SALAD<br>with julienne jicama, cucumber, radish & baby greens  | 6.5 |

## SMALL AND LARGE PLATES

available in appetizer or entrée sized portions

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| GRILLED SIRLOIN STEAK<br>with sweet potato gratin, roasted carrots, broccoli and sauce Bordelaise    | 19/29 |
| PAN SEARED SCALLOPS<br>with spaghetti squash, roasted potatoes & chili oil                           | 22/32 |
| BRAISED BEEF RIB with garlic mashed potatoes and roasted carrot                                      | 18/28 |
| GRILLED LAMB RACK CHOPS<br>with chimichurri, cumin rice pilaf and brussel sprouts                    | 21/31 |
| PAN-SEARED DUCK CONFIT<br>with orange-ginger sauce, Chinese mustard, sweet soy, and roasted potatoes | 19/29 |
| TERIYAKI BROILED SALMON<br>with creamed leeks, potatoes, English peas and cucumber salad             | 17/27 |
| GARLIC AND HERB CRUSTED BAKED COD<br>with roasted potatoes, spaghetti squash, carrots, and broccoli  | 17/27 |
| FRIED CHICKEN with mashed potatoes, broccoli, sweet corn, and chicken sauce                          | 15/25 |
| GRILLED ANGUS BURGER with smoked bacon, New York cheddar and pommes frites                           | 13.50 |

While we cannot split checks individually on tables of more than eight guests, however we can split checks into equal amounts.  
Thank you for your understanding.