

APPETIZERS

- Korean BBQ Pork Belly -
*Arugula, sesame seeds, scallions,
crushed peanuts - 15*
- Mushroom Forrester -
*Portobello mushrooms, roasted tomato,
dijon, shaved parmesan, white truffle
oil, grilled baguette - 14*
- Stewed P.E.I Mussels -
*Chardonnay, tomato, shallot, butter,
fresh herbs - 18*
- Baked Artichoke Dip -
*Baby spinach, parmesan, cheddar,
cream cheese, shaved carrot, fresh herbs,
crispy pita - 16*
- Personal Grilled Flatbread -
*Fig jam, goat cheese, smoked bacon,
balsamic reduction, arugula - 12*
- Confit Duck Drummettes -
*Gently tossed with truffle-buffalo sauce,
served with our house bleu cheese
dressing, chives - 15*

SALADS

- Power Caesar -
*Kale, baby spinach, arugula, shaved
parmesan, croutons, classic dressing,
lemon - 14*
- Simple Greens -
*Mixed greens, radish, cucumbers,
shaved carrot, shallot, grape tomatoes,
champagne vinaigrette - 12*
- Cure Chopped -
*Romaine, Asian pear, signature blue
cheese dressing, glazed spicy cashews,
pickled red onions, scallions -14*

Add to salad -

*Salmon 9, Chicken 8, *Filet Tips 14



SOUPS

- French Onion -
*Caramelized Spanish, red onion,
shallots, garlic, chives, sherry, beef
broth, herb-garlic croutons, swiss, truffle
oil - 13*
- Coconut-Carrot-Ginger -
*Onion, garlic, fresh ginger, tumeric,
lime, coconut milk, chopped cashew,
cilantro - 11*
- Lobster Bisque -
*Slow simmered, rich flavors of sherry
and tomato, fresh lobster meat, white
truffle oil - 20*

ENTRÉES

- *All Natural Grilled Beef Filet -
*Sweet potato batons, Dijon glazed
brussels sprouts, black truffle butter -49*
- Braised Short Rib -
*Rosemary infused polenta, roasted root
vegetables, red wine demi glace, crispy
potato - 33*
- *Pan Roasted Duck Breast -
*Black forbidden rice-mushroom risotto,
wilted baby spinach, white wine beurre
blanc, balsamic reduction -35*
- Crispy Skinned Chicken Statler -
*Black garlic gnocchi, haricot verts,
crispy garlic - 30*
- *Grilled Bone In Pork Chop -
*Braised red cabbage, parsnip puree, local
apple sauce - 34*
- *Pan Seared Scottish Salmon -
*Butternut squash farro, roasted maple
carrots, ginger vinaigrette - 33*
- *Marinated ½ Rack of Lamb -
*Curried chick peas, grilled broccolini,
balsamic reduction, parsley - 45*
- Lobster Mac and Cheese -
*Cavatappi pasta, cheddar and swiss
cheese, fresh lobster meat,
sherry-mornay sauce, Ritz cracker
crumbs, white truffle oil -34*
- Pumpkin Ravioli -
*Caramelized onion, portobello
mushrooms, sherry cream sauce, fried
sage - 30*

SIDES

- Cornbread - Butter & Honey -11
- Grilled Bread Basket & Butter -6

Exec Chef/Owner Julie Cutting Insta @Chefjulie7612 Head Chef Lauren Van Hook
***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness**