

APPETIZERS

Escargot a la Bourguignonne -

*Roasted garlic butter, parsley, shallot,
soft baked crostini - 16*

Mushroom Forrester -

*Portobello mushrooms, roasted tomato,
dijon, shaved parmesan, white truffle
oil, grilled baguette - 14*

Curry Squash Mussels -

*Green curry, roasted butternut squash,
white wine, butter, crispy leeks -18*

Baked Artichoke Dip -

*Baby spinach, parmesan, cheddar,
cream cheese, shaved carrot, fresh herbs,
crispy pita - 16*

Confit Duck Drummettes -

*Gently tossed with truffle-buffalo sauce,
served with our house bleu cheese
dressing, chives - 15*

Salt Cod on Latkes -

*Seared potato cakes, rosemary aioli,
chives, orange - 16*

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 -

*Remoulade potato salad, grilled
asparagus, black truffle butter - 49*

Red Wine Braised Short Ribs -

*Creamed spinach croquette, herb roasted
baby carrots, French bordelaise sauce,
fried potato spirals - 33*

*Pan Roasted Duck Breast -

*Black forbidden rice-mushroom risotto,
wilted baby spinach, white wine beurre
blanc, balsamic reduction -35*

Seared Statler Chicken -

*Chorizo risotto, roasted baby carrots,
avocado-lime crema -30*

*Grilled Bone-In Pork Chop -

*Herbed potato - creamed corn, smoked
bacon, broccolini, arugula, marinated
tomato - 35*

*Pan Seared Scottish Salmon -

*Cranberry-pistachio wild rice, maple
carrots, orange crema -31*

*Marinated ½ Rack of Lamb -

*Smashed white beans, asparagus - green
bean medley, mint pesto, shaved radish,
crumbled feta - 45*

Vegetable Herb Pappardelle -

*Shallot, garlic, zucchini, peas, cherry
tomato, baby spinach, white wine sauce,
burrata, black pepper oil - 30*

Lobster Mac and Cheese -

*Cavatappi pasta, cheddar and swiss
cheese, fresh lobster meat,
sherry-mornay sauce, Ritz cracker
crumbs, white truffle oil -32*

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**