

APPETIZERS

- P.E.I Sautéed Mussels -
Simmered in sherry broth, wilted kale, chorizo, bleu cheese crumbles, grilled bread - 15
- Mushroom Forrester -
Portobello mushrooms, roasted tomato, Dijon, shaved parmesan, white truffle oil, grilled baguette - 12
- Goat Cheese Croquettes -
Crispy fired, orange roasted red beets, microgreens, pistachio, balsamic reduction - 11
- Confit Duck Drummettes -
Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives - 12
- Baked Artichoke Dip -
Baby spinach, parmesan, cheddar, cream cheese, shaved carrot, fresh herbs, toasted pita and sliced carrots - 14
- Black Garlic Butter Escargot -
Shallot, parsley, white wine, crusty bread - 16

SALADS

- Poached Pear -
Red wine - all spice, mixed greens, aged sherry vinaigrette, mascarpone, candied macadamia nuts - 12
- Classic Wedge -
Iceberg lettuce, grape tomatoes, cucumber, chopped egg, warm smoked bacon, bleu cheese dressing - 11
- Simple Greens -
Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 8

Add to salad - Chicken 7, Salmon 8, Steak 9

CURE



Exec Chef / Owner Julie Cutting

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

SOUPS

- Lobster Bisque -
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat - MP
- French Onion -
Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss - 9
- Creamy Tomato Soup -
Mirepoix, herbs, touch of cream, parmesan crisps - 9

ENTRÉES

- All Natural NY Strip -
Hasselback potato - horseradish sour cream - crumbled bacon, grilled asparagus, red wine-demi glace - 39
- Cider- Molasses BBQ Short Rib -
Seared red cabbage wedge, roasted sweet potatoes, dijon sauce- 27
- Pan Roasted Duck Breast -
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc - 28
- Pan Seared Chicken Statler -
Creamy saffron cauliflower, herb bread crumbs, orange broccolini- 25
- Braised Lamb Shank -
White bean cassoulet, sherry wilted kale, tomato fondue - 34
- Organic Scottish Salmon -
Red flannel hash, arugula tossed in bacon vinaigrette, maple-miso aioli - 26
- Grilled Pork Chop -
Potato gnocchi and caramelized brussel sprouts, shaved aged cheddar, apple butter - 28
- Slow Roasted Butternut Squash -
Filled with parmesan-herb risotto, side of mixed greens with a champagne vinaigrette - 22
- Lobster Mac and Cheese -
Cavatappi pasta, three cheeses, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil - 24

SIDES

- Grilled Bread Basket & Butter - 3
- Cornbread - Butter & Honey - 7

Chef de Cuisine Kurt DeVay