

## APPETIZERS

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### Tenderloin Flatbread -

*Sour cream - mashed potato, caramelized onion Naan, grilled scallion, truffle cheese, balsamic reduction - 14*

### Heirloom Tomato Bruschetta - -

*Multi-colored grape tomatoes, garlic rubbed baguette, melted mozzarella, fresh basil, balsamic reduction, rosemary sea salt - 11*

### Sweet Chili Glaze Pork Belly -

*Spiced pumpkin puree, apple - jicama slaw - 13*

### Wild Maine Mussels -

*Green curry - ginger - white wine - coconut milk broth, roasted butternut squash, tomato, cilantro garnish, grilled bread - 14*

### Mushroom Forestiere -

*Portobello mushrooms, roasted tomato, dijon, shaved parmesan, white truffle oil, grilled baguette - 9*

### Confit Duck Drumettes -

*Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives - 12*

## SALADS

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### Fall Harvest Salad -

*Arugula, candied walnuts, local apples, dried cranberries, manchego, pumpkin goddess dressing - 11*

### Simple Greens -

*Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 8*

### Grilled Romaine Wedge -

*Creamy bleu cheese dressing, diced bacon, chopped egg, tomato, cucumber - 10*

### Kale Caesar -

*Torn leafy greens, house made creamy dressing, polenta croutons, pickled red onion, shaved parmesan - 12*

Add to salad - Chicken 5, Salmon 7, Steak 8

# CURE



**Exec Chef / Owner Julie Cutting**

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

## SOUPS

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### French Onion -

*Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, golden Swiss cheese - 8*

### Butternut Squash -

*Apple, onions, carrot, sage, vegetable broth, touch of coconut milk, pepitas - 7*

### Lobster Bisque - Market Price -

*Slow simmered, rich flavors of sherry and tomato, fresh lobster meat*

## ENTRÉES

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### Red Wine Braised Short Rib -

*Herb mashed potato croquette, vegetable ratatouille, beurre rouge sauce - 24*

### All Natural Tenderloin -

*Sautéed brussels sprout leaves and bacon, crispy fingerling potatoes, red onion - chive compound butter - 35*

### Crispy Skinned Statler Chicken -

*Golden seared sage gnocchi - roasted apples, sautéed caulilinni, shallots, cider reduction - 21*

### Maple Glazed Scottish Salmon -

*Five grain blend of red + white quinoa, wild rice, barley, wheat berries with dried cranberries, grilled asparagus, orange - cumin crema - 22*

### Pan Roasted Duck Breast -

*Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc - 26*

### Braised Lamb Shank - -

*Creamy white bean puree, sherry wilted kale, tomato fondue - 25*

### Grilled Bone-In Pork Chop -

*Baked sweet potato with brown sugar, butter, cinnamon and mini marshmallows, asparagus, cranberry chutney - 25*

### Lobster Mac and Cheese - -

*Cavatappi pasta, three cheeses, fresh lobster meat, sherry-mornay sauce, ritz cracker crumbs, white truffle oil - 22*

### Sweet Potato and Ricotta Stuffed Shells -

*Baked over spinach, three cheese cream sauce, garlic bread - 19*

## SIDES

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Black Rice-Mushroom Risotto - 8

Cornbread with Butter & Honey - 7

Grilled Bread Basket and Butter - 2.5

**Chef de Cuisine Kurt DeVay**