

APPETIZERS

- Truffle Artichoke Dip -
Baby spinach, parmesan, cheddar, cream cheese, shaved carrot, fresh herbs, soft toasted pitas 14
- Sweet and Spicy Mussels -
Green curry - lemon grass - coconut milk broth, scallion, grilled bread - 16
- Heirloom Tomato Bruschetta -
tomato confit, melted mozzarella, toasted baguette, fresh basil, balsamic reduction, rosemary sea salt - 13
- Bleu Cheese Stuffed Dates -
Wrapped in crispy bacon, toasted almonds, balsamic reduction- 14
- Peanut Butter and Jelly Pork Ribs -
House smoked, spiced dry rub, raspberry jam, peanut butter dipping sauce - 17
- Confit Duck Drummettes -
Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives - 15

SALADS

- Strawberry and Arugula Salad -
Crumbled goat cheese, pistachio, raspberry-poppy seed vinaigrette 12
- Simple Greens -
Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 11
- Classic Wedge -
Iceberg lettuce, grape tomatoes, cucumber, chopped egg, warm smoked bacon, bleu cheese dressing - 13

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

CURE



SOUPS

- French Onion -
Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss - 12
- Lobster Bisque -
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat - 18
- Gazpacho -
Chilled cucumber, peppers, red onion, tomato, garlic, sherry vinegar & olive oil, lime crema 11

ENTRÉES

- All Natural New York Strip -
Crispy truffle fingerling potatoes, garlic green beans, French sauce gribiche - 41
- Red Wine Braised Short Ribs --
Caramelized onion - gorgonzola - rosemary tart, grilled asparagus, black pepper cream 28
- Pan Roasted Duck Breast -
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc - 32
- Crispy Skinned Chicken Statler -
Jalapeno-cheddar-cornbread, roasted broccolini, orange-barbecue sauce 27
- Grilled Pork Chop -
Manchego-polenta cake, Banluy's dressed arugula, smoked peach compote, pomegranate molasses 31
- 1/2 Rack of New Zealand Lamb -
Beet and ricotta hummus, pickled cucumber ribbons, rosemary salt, balsamic reduction - 43
- Seared Scottish Salmon -
Dill quinoa cake, caramelized bok choy, miso aioli, crispy shallots - 29
- Baked Zucchini & Summer Squash Boats -
Filled with Moroccan couscous, tomato, fresh herbs, parmesan - 25
- Lobster Mac and Cheese -
Cavatappi pasta, three cheeses, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil - 30

SIDES

- Grilled Bread Basket & Butter - 5
- Cornbread - Butter & Honey - 7

Exec Chef & Owner Julie Cutting Instagram @julie7612 ~ Head Chef Kurt DeVay
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness