

APPETIZERS

- Bleu Cheese Stuffed Dates - -
Wrapped in crispy bacon, toasted almonds, balsamic reduction - 12
- Mushroom Forrester - -
Portobello mushrooms, roasted tomato, Dijon, shaved parmesan, white truffle oil, grilled baguette - 10
- Peanut Butter n' Jelly Pork Ribs - -
Dry rubbed, slow smoked in house, brushed with raspberry preserve, served with peanut butter sauce - 14
- Baked Artichoke Dip -
Baby spinach, parmesan, cheddar, cream cheese, shaved carrot, fresh herbs - 12
- Steak Flatbread -
Tender sliced grilled steak, whipped mashed potatoes, caramelized onions, melted sharp cheddar cheese, smoked sea salt - 13

SALADS

- Iceberg Wedge -
Creamy bleu cheese dressing, diced bacon, chopped egg, tomato, cucumber - 10
- Simple Greens -
Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 8
- Heirloom Caprese - -
Thick sliced tomato, Mozzarella, fresh basil, balsamic dressing, rosemary sea salt - 12

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

CURE



SOUPS

- French Onion -
Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss - 9
- Lobster Bisque -
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat - MP

ENTRÉES

- Black Garlic Crusted Ribeye -
Crispy fried fingerling potatoes, lemon zested grilled asparagus, gorgonzola compound butter - 38
- Signature Braised Short Rib -
Au gratin potatoes topped with crispy bacon, grilled broccolini, red wine reduction - 24
- Pan Roasted Duck Breast -
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc - 27
- Pan Seared Chicken Statler -
Green curry- red quinoa, orange roasted asparagus, Harrissa sauce -21
- Crispy Skinned Organic Salmon -
Coconut milk Couscous, sautéed spiralized zucchini & summer squash with red onion, Saffron beurre blanc - 22
- Bourbon Glazed Pork Chop -
Crispy fried creamy polenta, local arugula, basil - peach chutney, grilled broccolini, applewood smoked sea salt - 25
- Vegetarian Burrata Ravioli -
Baby spinach, tomato, caramelized onion and portobello mushrooms, pesto sauce, balsamic reduction, grilled bread - 18
- Lobster Mac and Cheese -
Cavatappi pasta, three cheeses, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil - 23

SIDES

- Cornbread - Butter & Honey - 7
- Grilled Bread Basket & Butter - 2.5

Exec Chef / Owner Julie Cutting

Chef de Cuisine Kurt DeVay

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