

DINNER MENU

APPETIZERS

- Truffled Artichoke - Spinach Dip - 11 -
Golden Parmesan and cheddar cheese, sautéed garlic, leeks, carrot, herb baguette
- Mushroom Forestiere - 9 -
Portobello mushrooms, roasted tomato, dijon, shaved parmesan, white truffle oil, grilled baguette
- Oyster Rockefeller - 13 -
Baked with spicy creamed spinach, anise liqueur, ritz cracker crumbs
- Pineapple & Bacon Shrimp Skewer - 12 -
Zesty cocktail sauce, grilled pineapple, crisp bacon strips, Jalapeno pepper sea salt
- Spicy Duck Leg Drumettes - 10 -
Gently tossed with buffalo sauce and scallions, served with our house bleu cheese dressing
- Steak Tartare - 11 -
Capers, shallots, scallion, chopped egg, herb mayo, balsamic reduction, rye toast points
- Cure Charcuterie Plate - 14 -
Chicken Liver Pâté, Prosciutto, Garlic Sausage, cornishones, fig jam, whole grain mustard, grilled baguette

SALADS

- Heirloom Caprese - 12 -
Harvest blend cherry tomatoes, baby mozzarella, fresh basil, balsamic, rosemary sea salt
- Fresh Berry - 11 -
Strawberries and blueberries, arugula greens, honey-poppy seed vinaigrette, toasted Almonds, crumbled goat cheese
- Iceberg Wedge - 9 -
Crisp lettuce, creamy bleu cheese dressing, diced bacon, chopped egg, tomato, cucumber
- Simple Greens - 7 -
Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette

Add to salad - Chicken 5, Salmon 6, Lobster 14, Steak 8

SOUPS

- Red Pepper and Corn Bisque - 6 -
Puree of creamy red pepper, sweet roasted corn, parmesan crisp
- Lobster Bisque - 14 -
Slow simmered, rich flavors, chunks of fresh meat
- French Onion - 7 -
Caramelized Spanish, red, garlic, shallots, chives, sherry, beef broth, and Swiss cheese

ENTRÉES

- Espresso-Stout Braised Short Ribs - 22 -
All natural beef, slow braised with vanilla and dark chocolate, nutmeg spaetzle, wilted baby spinach
- Herb Crusted Lamb Sirloin - 24 -
Grilled with rosemary-thyme- garlic crust, parmesan polenta cake, marinated cucumbers and shallots, dill yogurt
- Creekstone Farms NY Strip - 30 -
Sriracha-gorgonzola creamed spinach, roasted fingerling potatoes with caramelized onions, topped with bacon
- Orange Adobo Grilled Pork T-Bone - 20 -
Sweet potato - red pepper- corn hash, grilled asparagus, cumin beurre blanc
- Organic Scottish Salmon - 18 -
Roasted tomato-mint and parsley tabouli, sautéed zucchini and summer squash, creamy white balsamic vinaigrette
- Crispy Skinned Duck Breast - 23 -
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine beurre blanc
- Mushroom Ravioli - 16 -
Simmered in a sage-sherry cream sauce, wilted arugula, smoked mozzarella
- Free-Range Statler Chicken Breast - 17 -
Brick pressed, creamy herb cauliflower, roasted carrots, orange marmalade beurre blanc
- Lobster Mac and Cheese - 21 -
Cavatappi pasta, three cheeses, lobster mornay, Ritz cracker crumbs, grilled asparagus

SIDES

- Cornbread Skillet -6
- Creamed Herb Cauliflower -5
- Black Forbidden Rice-Mushroom Risotto -7
- Tomato Tabouli Salad -5
- Roasted Zucchini and Summer Squash -6
- Sriracha Creamed Spinach -7

CURE

