

APPETIZERS

- Peanut Butter and Jelly Pork Ribs -
House smoked, spiced dry rub, raspberry jam, peanut butter dipping sauce - 18
- Cornflake Crusted Fried Green Tomatoes -
Jumbo poached shrimp, pickled red onion, chipotle aioli -15
- PEI Mussels -
Green curry, coconut milk, pineapple broth, fries -17
- *Seared Tuna on Lettuce Leaf -
Mango salsa, avocado, soy miso glaze, sriracha aiol- 18
- Heirloom Tomato Bruschetta -
Tomato confit, melted mozzarella, toasted baguette, fresh basil, balsamic reduction, rosemary sea salt - 14
- Grilled Halloumi Flatbread -
Melted cheese, black garlic puree, hot honey, fresh arugula -17

SALADS

- Peach and Burrata Salad -
Sliced prosciutto, pistachio, fresh basil, arugula greens, balsamic dressing -14
- Simple Greens -
Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 11
- Whole Leaf Wedge -
Bacon lardons, soft boiled egg, heirloom tomatoes, cucumber, signature Cure blue cheese dressing - 13

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



SOUPS

- French Onion -
Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss, truffle oil - 12
- Corn Chowder -
Potato, onion, cream, bacon bits, smoked paprika - 11
- Lobster Bisque -
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat - 18

ENTRÉES

- *14 Ounce Grilled Ribeye -
Pomme frites, petite demi salad, pickled red onion, chimichurri butter, smoked sea salt -48
- *½ Rack Domestic Lamb -
Farro salad, roasted baby carrots, green tahini sauce -43
- Korean BBQ Short Rib -
Crispy rice cake, pickled cucumber ribbons, scallion- 28
- *Pan Roasted Duck Breast -
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc - 35
- Pan Seared Scottish Salmon -
Creamy dill couscous, smokehouse maple carrots, orange beurre blanc- 29
- *Grilled Pork Chop -
Shaved brussel sprouts-red cabbage-dried cherry -slaw, herb corn muffin, maple-mustard sauce - 32
- Crispy Skinned Statler Chicken -
Pan roasted new potatoes, sautéed green beans, apricot glaze - 29
- Vegetable Gnocchi Carbonara -
Sautéed Italian dumplings, shaved corn, spring peas, tomato, creamy herb sauce, parmesan cheese - 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 - 10

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