

APPETIZERS

- Pan Seared Crab Cakes -
Classic remoulade sauce, citrus dressed greens, pickled red onion - 16
- Bleu Cheese Stuffed Dates -
Wrapped in crispy bacon, toasted almonds, balsamic reduction- 15
- Cornflake Chicken & Waffle -
Sage buttermilk chicken, bacon-blackberry jam, orange crema, hot honey - 16
- Roasted Bone Marrow -
Italian bread crumbs, roasted garlic, grilled baguette, fresh parsley- 17
- Stewed PEI Mussels -
Local IPA, cheddar jalapeno bratwurst, shallot, tomato, herbs, grilled bread - 18
- Mushroom Forrester -
Portobello mushrooms, roasted tomato, dijon, shaved parmesan, white truffle oil, grilled baguette - 14

SALADS

- Orange Arugula -
Orange segments, dried apricot, pickled fennel, crumbled feta, candied walnut, herby white balsamic vinaigrette - 14
- Simple Greens -
Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 11
- Cure Wedge -
Iceberg lettuce, grape tomatoes, cucumber, chopped egg, warm smoked bacon, bleu cheese dressing - 13

Add to salad -

Salmon 8, Chicken 7, Filet Tips 12

CURE



SOUPS

- French Onion -
Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss, truffle oil - 12
- Broccoli Cheddar -
Onion, garlic, carrot, nutmeg, grated sharp cheddar - 11
- Lobster Bisque -
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat, white truffle oil - 20

ENTRÉES

- *Grilled Angus Beef Filet -
Confit fingerling potatoes, pan seared bacon-brussels sprouts, caramelized shallot and worcestershire butter, demi glace - 49
- Red Wine Braised Short Ribs -
Creamed spinach croquette, herb roasted baby carrots, French bordelaise sauce, fried potato spirals - 31
- *Pan Roasted Duck Breast -
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine beurre blanc, balsamic reduction -35
- Grilled Bone-In Pork Chop -
Oven roasted yukon gold potatoes, mustard grilled broccolini, plum wine reduction, smoked sea salt - 32
- Crispy Skinned Statler Chicken -
Creamy cauliflower gratin, crispy prosciutto, sautéed green beans - 29
- Pan Seared Scottish Salmon -
Cranberry-pistachio wild rice, maple carrots, orange crema -30
- Rosemary Marinated ½ Rack of Lamb -
Couscous- fresh herbs- onion- lemon- tomato salad, sautéed green bean, eggplant vinaigrette - 43
- Butternut Squash Ravioli -
Sherry cream sauce, sautéed spinach, caramelized onions, pomegranate glaze, toasted almonds -28
- Lobster Mac and Cheese -
Cavatappi pasta, cheddar and swiss cheese, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil -32

SIDES

- Cornbread - Butter & Honey -10
- Grilled Bread Basket & Butter -5

Exec Chef/Owner Julie Cutting Insta @Chefjulie7612 Head Chef Lauren Van Hook
***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**