

Appetizers

Mushroom Forrester •

Portobello mushrooms, roasted tomato, shaved parmesan, white truffle oil, grilled baguette - 14

Duck Drumettes •

Truffle-buffalo sauce, house bleu cheese dressing, lemon, chives - 15

Salads

Simple Green •

Mixed greens, radish, cucumbers, shaved carrots, shallot, grape tomatoes, champagne vinaigrette - 12

Grilled Heart of Romaine Caesar •

Pickled red onion, parmesan, bacon, garlic croutons - 12

Sides

Cornbread • Butter & Honey - 11

Grilled Bread Basket & Butter - 6

Soups

French Onion •

Caramelized Spanish, red onion, shallots, garlic, chives, sherry, beef broth, herb- garlic crotons, swiss, white truffle oil - 13

Lobster Bisque •

Slow simmered, rich flavors of sherry and tomato, fresh lobster meat, truffle oil - 20

Entrées

Cola Braised Short Rib •

French onion croquette, truffle broccolini, demi glace, crushed herb bread crumbs -34

*Pan Roasted Duck Breast •

Black forbidden rice-mushroom risotto, wilted spinach, white wine beurre blanc, balsamic reduction - 35

Lobster Mac and Cheese - •

Cavatappi pasta, cheddar and swiss cheese, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil - 34



Exec Chef/ Owner Chef Julie Cutting Head Chef Lauren Smith

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