

APPETIZERS

Smoked Salmon Dip -

Whipped salmon with dill, chives, capers, lemon juice, crispy shallot, rosemary crackers - 15

Tapanade Toast -

Kalamata and green olives, red peppers, capers, fresh herbs, roasted garlic spread, french baguette - 12

Stewed P.E.I Mussels -

White wine-herb and tomato broth, garden chive, grilled baguette- 16

Confit Duck Drummettes -

Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives - 13

Roasted Bone Marrow -

Italian bread crumbs, roasted garlic, grilled baguette, sea salt, micro-greens - 14

Goat Cheese Croquettes -

Crispy fried, orange roasted red beets, microgreens, pistachio, balsamic vinaigrette - 13

SALADS

Mixed Berry -

Strawberries, blueberries, arugula, crumbled goat cheese, toasted almonds, raspberry-poppy seed vinaigrette - 13

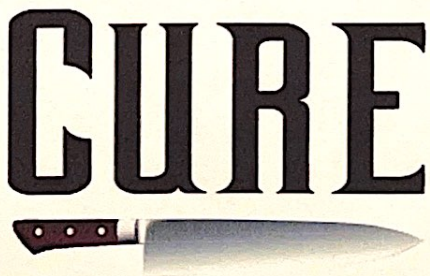
Marinated Heirloom Tomato -

Burrata, arugula, soft croutons, fresh basil, balsamic reduction, rosemary salt - 14

Simple Greens -

Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 11

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



SOUPS

Vichyssoise -

Smooth puree of potato, leek, cream, served chilled - 10

Lobster Bisque -

Slow simmered, rich flavors of sherry and tomato, fresh lobster meat - MP

French Onion -

Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss - 12

ENTRÉES

All Natural NY Strip -

Sweet potato fries, citrus dressed watercress salad, chimichurri sauce, chipotle aioli, smoked sea salt - 39

Korean BBQ Short Ribs -

Shredded potato waffle, zesty summer coleslaw - 28

Pan Roasted Duck Breast -

Black forbidden rice-mushroom risotto, wilted baby spinach, balsamic - white wine beurre blanc - 32

Grilled Pork Chop -

Roasted broccolini, crispy polenta, fresh peach-mango-red pepper chutney - 29

Beet Cured Salmon -

Orange-dill quinoa, roasted asparagus, green curry beurre blanc - 27

Pan Seared Chicken Statler -

Manchego cheese - red pepper - crispy tortilla - mashed potato, spiced grilled corn, cilantro-lime butter - 26

1/2 Rack of Lamb -

Israeli cous-cous with golden raisins, red onion, parsley and sunflower seeds, honey-cumin roasted carrots, tzatziki sauce - 34

Truffle Ricotta Beggar's Purses -

Creamy sherry sauce, wilted spinach, wild mushrooms, parmesan - 24

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 - 3

Cornbread - Butter & Honey - 7

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