

## Appetizers

### Korean BBQ Pork Belly •

Arugula, sesame seeds, scallions, crushed peanuts - 15

### Mushroom Forrester •

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

### Blue Cheese Stuffed Dates •

Bacon wrapped, balsamic glaze, toasted almonds - 15

### Baked Artichoke Dip •

Baby spinach, parmesan, cheddar, cream cheese, shaved carrot, fresh herbs, crispy pita - 16

### Pan Seared Crab Cakes •

Charred lemon old bay aioli, arugula, chives, crispy pickled red onions - 18

### Duck Drumettes •

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

## Salads

### Winter Spinach •

Sliced apple, dried cranberries, shallot, candied pecans, goat cheese, miso-maple vinaigrette -14

### Simple Green •

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

### Red Wine Poached Pear •

Orange dressed baby arugula, whipped mascarpone, macadamia nuts -14

Add to salad

\*Salmon - 9, Chicken - 8, \*Filet Tips - 14

## 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

### Roasted Cauliflower •

Purée, shallot, white wine, vegetable stock, crispy asparagus, smoked paprika oil - 11

### Lobster Bisque •

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

## Entrées

### \*All Natural Grilled Beef Filet •

Duchess potatoes, roasted carrots, black truffle infused butter, demi glace, parmesan crisp - 54

### Coffee Braised Short Rib •

Herb potato gratin, haricot verts, blue cheese foam, chives - 34

### \*Pan Roasted Duck Breast •

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

### \*Hot Honey Pork Chop •

Baked apple cornbread, cinnamon butter, grilled mustard broccolini - 35

### Pan Seared Salmon •

Crispy red flannel hash, grilled asparagus, bacon, lemon-dill aioli - 33

### Crispy Skinned Chicken Statler •

Black garlic mini gnocchi, haricot verts, crispy garlic - 30

### \*Marinated ½ Rack of Lamb •

Curried chickpeas, grilled broccolini, balsamic reduction, parsley - 45

### Crispy Eggplant Napolitano •

Breaded medallions, tomato-caper marinara, melted mozzarella cheese, fresh pesto, fried basil - 28

### 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