

## 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
- Seared Ahi Tuna •**  
Spice crusted, wakame seaweed salad, mango coulis, charred jalapeno aioli, sweet soy, sesame seed, scallion -18
- 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

- Baby 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
- 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
- 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 asparagus, black truffle infused butter, demi glace - 54
- Cola Braised Short Rib •**  
French onion croquette, haricot verts, 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
- \*Bourbon Grilled Pork •**  
Sweet corn bread pudding, roasted broccolini, tarragon-dijonaise -35
- Pan Seared Salmon •**  
Miso marinated, soba noodle salad, peanut lime sauce, grilled asparagus, sweet soy glaze, sesame seeds -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