

## APPETIZERS

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- Confit Duck Drumettes -  
*Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives - 15*
- P.E.I Sautéed Mussels -  
*Simmered in sherry broth, wilted kale, chorizo, bleu cheese crumbles, grilled bread - 17*
- Mushroom Forrester -  
*Portobello mushrooms, roasted tomato, Dijon, shaved parmesan, white truffle oil, grilled baguette - 14*
- Pan Seared Crab Cakes -  
*Dill aioli, microgreens, orange-fennel salad - 17*
- Black Garlic Butter Escargot -  
*Shallot, parsley, white wine, lemon, puff pastry - 16*
- Truffle Artichoke Dip -  
*Baby spinach, parmesan, cheddar, cream cheese, shaved carrot, fresh herbs, crispy pitas - 15*

## SALADS

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- Poached Pear -  
*Arugula, candied walnuts, blue cheese, Red wine-cinnamon-orange-clove vinaigrette - 13*
- Simple Greens -  
*Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 11*
- Kale Caesar -  
*Tom leafy greens, house made creamy dressing, sourdough herb croutons, pickled red onion, shaved parmesan -12*

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



## SOUPS

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- French Onion -  
*Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss - 12*
- Creamy Tomato Soup -  
*Oven roasted romas, Mirepoix, blended with a touch of cream -11*  
*Add Grilled Cheese -5*
- Lobster Bisque -  
*Slow simmered, rich flavors of sherry and tomato, fresh lobster meat - 18*

## ENTRÉES

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- All Natural New York Strip -  
*Smashed new potatoes tossed with tarragon, parmesan + truffle oil, grilled asparagus, red wine-shallot butter, smoked sea salt - 41*
- Espresso Stout Braised Short Rib -  
*Creamy herb polenta, roasted fall root vegetables, crispy parsnip strips, parsley - 28*
- Braised Lamb Shank -  
*White bean cassoulet, roasted carrots, tomato fondue, rosemary salt - 36*
- Grilled Pork Chop -  
*Sage-apple-cheddar biscuit, whole grain mustard, bacon brussel sprouts, red onion jam - 31*
- Pan Roasted Duck Breast -  
*Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc - 34*
- Pan Seared Scottish Salmon -  
*Roasted butternut squash + gnocchi, wilted kale, maple beurre blanc - 29*
- Crispy Skinned Chicken Statler -  
*Creamy mushroom Marsala sauce, smoked gouda mashed potato, roasted asparagus - 29*
- Grilled Vegetable Ravioli -  
*Arugula, creamy sundried tomato pesto, balsamic reduction - 25*
- Lobster Mac and Cheese -  
*Cavatappi pasta, three cheeses, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil - 30*

## SIDES

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- Grilled Bread Basket & Butter - 5
- Cornbread - Butter & Honey - 9

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