

## APPETIZERS

Crab Salad on Golden Plantain -

*Rock crab, jalapeño, red bell pepper, microgreens, chipotle aioli - 16*

Crispy Arancini -

*Arborio rice, asparagus, cream cheese, pecorino, red pepper romesco, sliced almonds - 15*

Seared Ahi Tuna -

*Charred jalapeno aioli, wakame salad, mango puree, toasted sesame, sweet soy glaze - 18*

Chicken Liver Mousse - -

*Brandied cherry, balsamic, rosemary sea salt, plum-date crackers - 16*

Bruschetta -

*Diced tomatoes, garlic, olive oil, basil, toasted bread, balsamic reduction, shaved parmesan - 14*

Peanut Butter and Jelly Pork Ribs -

*Overnight dry rub, raspberry glaze, peanut butter sauce - 18*

## SALADS

Strawberry & White Balsamic -

*Creamy ricotta, shallots, chopped pistachio, mixed greens -14*

Simple Greens -

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

Cure Wedge -

*Iceberg lettuce, grape tomatoes, cucumber, chopped egg, warm smoked bacon, bleu cheese dressing - 14*

Add to salad -

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



## SOUPS

French Onion -

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

White Bean & Kale -

*Onion, carrot, white wine, veg stock, red pepper, parmesan - 11*

Lobster Bisque -

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

## ENTRÉES

\*All Natural Grilled Beef Filet -

*Remoulade potato salad, grilled asparagus, black truffle butter - 49*

Red Wine Braised Short Ribs -

*Creamed spinach croquette, herb roasted baby carrots, French bordelaise sauce, fried potato spirals - 33*

\*Pan Roasted Duck Breast -

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

Seared Statler Chicken -

*Chorizo risotto, roasted baby carrots, avocado-lime crema -30*

\* Grilled Bone-In Pork Chop -

*Herbed potato - creamed corn, smoked bacon, broccolini, arugula, marinated tomato - 35*

Pan Seared Scottish Salmon -

*Cranberry-pistachio wild rice, maple carrots, orange crema -31*

\* Marinated ½ Rack of Lamb -

*Smashed white beans, asparagus - green bean medley, mint pesto, shaved radish, crumbled feta - 45*

Vegetable Herb Pappardelle -

*Shallot, garlic, zucchini, peas, cherry tomato, baby spinach, white wine sauce, burrata, black pepper oil - 30*

Lobster Mac and Cheese -

*Cavatappi pasta, cheddar and swiss cheese, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil -32*

## SIDES

Cornbread - Butter & Honey -11

Grilled Bread Basket & Butter -6

**Exec Chef/Owner Julie Cutting Insta @Chefjulie7612 Head Chef Lauren Van Hook**  
**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**