

## APPETIZERS

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### Steak Flatbread -

*Tender sliced grilled steak, whipped mashed potatoes, caramelized onions, melted sharp cheddar cheese, smoked sea salt - 13*

### Mushroom Forrester - -

*Portobello mushrooms, roasted tomato, Dijon, shaved parmesan, white truffle oil, grilled baguette - 10*

### Bleu Cheese Stuffed Dates - -

*Wrapped in crispy bacon, toasted almonds, balsamic reduction - 12*

### Confit Duck Drumettes -

*Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives - 12*

### Peanut Butter n' Jelly Pork Ribs - -

*Dry rubbed, slow smoked in house, brushed with raspberry preserve, served with peanut butter sauce - 14*

## SALADS

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### Iceberg Wedge -

*Creamy bleu cheese dressing, diced bacon, chopped egg, tomato, cucumber - 10*

### Simple Greens -

*Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 8*

### Heirloom Caprese - -

*Thick sliced tomato, Mozzarella, fresh basil, balsamic dressing, rosemary sea salt - 12*

Add to salad - Chicken 5, Salmon 7, Steak 8

# CURE



**Exec Chef / Owner Julie Cutting**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**

## SOUPS

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### French Onion -

*Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss - 9*

### Lobster Bisque -

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

## ENTRÉES

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### Black Garlic Crusted Ribeye -

*Crispy fried fingerling potatoes, lemon zested grilled asparagus, gorgonzola compound butter - 36*

### Signature Braised Short Rib -

*Au gratin potatoes topped with crispy bacon, grilled broccolini, red wine reduction - 24*

### Pan Roasted Duck Breast -

*Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc - 27*

### Pan Seared Chicken Statler -

*Green curry- red quinoa, orange roasted asparagus, Harissa sauce -21*

### Crispy Skinned Organic Salmon -

*Coconut milk Couscous, sautéed spiralized zucchini & summer squash with red onion, Saffron beurre blanc - 22*

### Lobster Mac and Cheese -

*Cavatappi pasta, three cheeses, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil - 23*

### Vegetarian Burrata Ravioli -

*Baby spinach, tomato, caramelized onion and portobello mushrooms, pesto sauce, balsamic reduction, grilled bread - 18*

## SIDES

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Cornbread - Butter & Honey - 7

Grilled Bread Basket & Butter - 2.5