

## APPETIZERS

- Crab Salad on Maduros -  
*Golden seared plantains, rock crab, jalapeño, red bell pepper, microgreens, chipotle aioli - 16*
- Bleu Cheese Stuffed Dates -  
*Wrapped in crispy bacon, toasted almonds, balsamic reduction- 15*
- Cornflake Chicken & Waffle -  
*Sage buttermilk chicken, bacon-blackberry jam, orange crema, hot honey - 16*
- Roasted Bone Marrow -  
*Italian bread crumbs, roasted garlic, grilled baquette, fresh parsley- 17*
- Stewed PEI Mussels -  
*Local IPA, cheddar jalapeno bratwurst, shallot, tomato, herbs, grilled bread - 18*
- Mushroom Forrester -  
*Portobello mushrooms, roasted tomato, dijon, shaved parmesan, white truffle oil, grilled baguette - 14*

## SALADS

- Strawberry - Balsamic -  
*Ricotta, mixed greens, shallots, pistachio -14*
- Simple Greens -  
*Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 11*
- Cure Wedge -  
*Iceberg lettuce, grape tomatoes, cucumber, chopped egg, warm smoked bacon, bleu cheese dressing - 13*

Add to salad -  
Salmon 8, Chicken 7, \*Filet Tips 12



## SOUPS

- French Onion -  
*Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss, truffle oil - 12*
- 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 -  
*Confit fingerling potatoes, lemon scented asparagus, caramelized shallot and worcestershire butter, demi glace - 49*
- Red Wine Braised Short Ribs -  
*Creamed spinach croquette, herb roasted baby carrots, French bordelaise sauce, fried potato spirals - 31*
- \*Pan Roasted Duck Breast -  
*Black forbidden rice-mushroom risotto, wilted baby spinach, white wine beurre blanc, balsamic reduction -35*
- \*Grilled Bone-In Pork Chop -  
*Oven roasted yukon gold potatoes, mustard grilled broccolini, plum wine reduction, smoked sea salt - 32*
- Pan Seared Scottish Salmon -  
*Cranberry-pistachio wild rice, maple carrots, orange crema -30*
- Pan Seared Statler Chicken -  
*Chorizo risotto, baby carrots, avocado-lime crema -29*
- \*Rosemary Marinated ½ Rack of Lamb -  
*Couscous- fresh herbs- onion- lemon- tomato salad, sautéed green beans, eggplant vinaigrette - 43*
- Lemon Herb Pappardelle -  
*Shallot, garlic, zucchini, peas, cherry tomato, baby spinach, white wine sauce, burrata, black pepper oil - 28*
- 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 -10
- Grilled Bread Basket & Butter -5

**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**