

APPETIZERS

Crab Salad on Golden Plantain -

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

Crispy Arancini -

Aborio 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 - 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 -

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 - 31

*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 -29

* Grilled Bone-In Pork Chop -

Herbed potato - creamed corn, smoked bacon, broccolini, arugula, marinated tomato - 32

Pan Seared Scottish Salmon -

Cranberry-pistachio wild rice, maple carrots, orange crema -30

* Marinated ½ Rack of Lamb -

Smashed white beans, asparagus - green bean medley, mint pesto, shaved radish, crumbled feta - 43

Vegetable 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**