



FOR THE TABLE

Sausage Plate 15

Merguez, Linguica, Jalapeno Chicken, Roasted Grape Tomatoes, Garlic, Cipollini Onions, Hot Mustard, Chive Aioli

Polenta Sticks 6

Sundried Tomato Aioli

Housemade Guacamole & Chips 9

Crispy Herb Calamari 10

Grilled Tomato Sauce

APPETIZERS

Lobster Ravioli 13

Ricotta and Manchego Cheese, Shiitake Mushrooms, Crispy Kale, Lobster Cream Sauce

Roasted Beets, Goat Cheese & Couscous 10

Snow Peas, Pecans, Pomegranate Glaze

Lobster & Crab Cakes 13

Seaweed & Vegetable Salad, Thai Curry Coconut Sauce

Tuna Tartare* 12

Ginger Cured Vegetables, Avocado, Lemon/Lime Vinaigrette

SALADS

Crab & Corn Salad 13

Blackened Corn, Crab Meat, Fennel, Tomatoes, Romaine, Basil, Mint, Parsley, Lemon Yogurt Dressing

Kale & Treviso Salad 12

Frisée, Red Onion, Kabocha Squash, Manchego Cheese, Toasted Pumpkin Seeds, Cider Molasses Vinaigrette

Endive Salad 10

Bacon, Pears, Stilton, Red Onion, Port Wine & Walnut Dressing

Chopped Salad 10

Turnips, Jicama, Beets, Roasted Onions, Carrots, Celery, Green Apples, Fennel, Yellow Peppers, Enoki Mushrooms, Mesclun Greens, Quail Egg, Ginger Shallot Vinaigrette

EXECUTIVE CHEF YOEL CRUZ

DINNER

MAIN COURSES

Fennel Crusted Cod 25

Wild Mushroom Risotto Cake, Wilted Swiss Chard, Chipotle Cream Sauce

Coriander Crusted Yellowfin Tuna* 26

Coconut Jasmine Rice, Carrots, Shiitake Mushrooms, Wakame Seaweed, Citrus Spiked Soy Sauce

Herb Crusted Rack of Lamb* 34

Brussels Sprouts with Bacon, Potato & Leek Galette, Rosemary Au Jus

Braised Short Ribs 24

Green Tomatillo Rice With Corn, Sautéed Broccolini, Dried Chili Au Jus

Vegetable Ragout 20

Herb Jasmine Rice, Spiced Vegetables, Hearty Tomato Sauce (VEGAN, GLUTEN FREE)

Spice Rubbed Duck Breast* 24

Roasted Parsnip Purée, Poached Pear, Taro Root Chips, Kumquat Relish Porto Sherry Glaze

Filet Mignon Au Poivre* 34

Grilled Vidalia Onion, Steak Cut Fries, Spicy Mustard, Bourbon Au Jus

Pan Seared Sea Scallops 26

Spinach, Grape Tomatoes, Quinoa, Pine Nuts, Caper Relish, Orange Sauce

Herb Roasted Free Range Chicken Breast 23

Soft Herb & Cheese Polenta, Root Vegetables & Dried Fruit Ragout, Brown Au Jus

Wild North Atlantic Arctic Char* 24

Basil Risotto, Oven Dried Tomatoes, Truffle Sauce

Grilled Pork Rib-Eye 23

Basmati Rice Pilaf, Sautéed Chinese Broccoli, Grilled Pineapple Salsa

**Most main course items are also available
a la carte, served with the sauce listed.**

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