



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 8

Crispy Herb Calamari 9

Grilled Tomato Sauce

APPETIZERS

Three Cheese Ravioli 12

Manchego, Parmesan & Goat Cheese, Red Peppers, Lentils, Fresh Herbs

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 10

Frisée, Sunflower & Sesame Seeds, Orange Segments, Red Onion, Miso 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

SANDWICHES

Lamb Sliders 14

Onion Rings, Jalapeño Pickled Vegetables, Lemon Aioli

Grilled Lentil & Vegetable Burger 12

Mesclun Salad, Chive Aioli

Grilled Sirloin Burger 14

Cheddar, French Fries, Barrel Aged Pickle

DINNER

MAIN COURSES

Seared Branzino 25

Leeks, Pea Greens, Grape Tomatoes, Crispy Rice Noodles, Red Curry Coconut Broth

Coriander Crusted Yellowfin Tuna 26

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

Herb Crusted Rack of Lamb 33

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

Braised Short Ribs 23

Twice Baked Yukon Gold Potato, Asparagus, Chipotle & Orange au Jus

Vegetable Ragout 20

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

Spice Rubbed Duck Breast 24

Asian Vegetable Slaw, Hoisin Barbecue Sauce, Kumquat Relish

Filet Mignon Au Poivre 34

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

Pan Seared Sea Scallops 25

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

Herb Roasted Free Range Chicken Breast 22

Wild Mushrooms, Cauliflower Mash, Thyme 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.

SIDES: \$5

Crispy Onion Rings

Green Onion Mashed Potatoes

Roasted Beets

Sautéed Mushrooms

Brussels Sprouts with Lardons

French Fries

Sautéed Spinach with Garlic

Steamed Asparagus

Haricot Verts with Garlic Butter

Cauliflower Mash

EXECUTIVE CHEF YOEL CRUZ