



FOR THE TABLE

Sausage Plate 15

*Merguez, Linguiça, and Chicken Jalapeño Sausages,
Grilled Garlic & Herb Country Bread,
Braised Red Cabbage, Hot Mustard and Chive Aioli*

Polenta Sticks 6

Sundried Tomato Aioli

Housemade Guacamole & Chips 9

Crispy Herb Calamari 10

Grilled Tomato Sauce

APPETIZERS

Butternut Squash & Ricotta Ravioli 13

*Chanterelle Mushrooms, Swiss Chard, Pumpkin Seeds,
Sage Brown Butter 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, Kabocha Squash, Kumquats, Pumpkin Seeds,
Manchego Cheese, Orange Mustard 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*

DINNER

MAIN COURSES

Pumpkin Seed Crusted Salmon* 25

*Escalloped Yukon Gold Potatoes, Asparagus,
Pernod 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 Tagine 21

*Coconut Rice, Turnips, Carrots, Chickpeas, Tomatoes,
Eggplant, Apricots, Cashews*

(vegan, gluten free)

Spice Rubbed Duck Breast* 24

*Egg Noodles with Carrots, Zucchini, Red Peppers &
Peanuts; Kumquat Relish, Spicy Honey Soy 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

*Roasted Root Vegetables, Crispy Shallot Mashed Potatoes,
Spiced Red Wine Au Jus*

Wild North Atlantic Arctic Char* 24

Basil Risotto, Oven Dried Tomatoes, Truffle Sauce

Grilled Pork Rib-Eye 24

*Basmati Rice Pilaf, Sautéed Chinese Broccoli,
Grilled Pineapple Salsa*

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

EXECUTIVE CHEF YOEL CRUZ