



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 7

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 11

Snow Peas, Pecans, Pomegranate Glaze

Lobster & Crab Cakes 13

Seaweed & Vegetable Salad, Thai Curry Coconut Sauce

Tuna Tartare* 13

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 12

*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 Joel Cruz

DINNER

MAIN COURSES

Mixed Grain Salad Bowl 16 With Grilled Chicken Breast 23

*Brussels Sprouts, Glazed Butternut Squash,
Dried Cranberries, Feta Cheese,
Pumpkin Seeds, Yogurt Mint Sauce*

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 16

With Grilled Chicken Breast 23

*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.

DINNER SPECIALS

APPETIZERS

Lobster Bisque 9

Cayenne Croutons, Tarragon Crème Fraîche

Shrimp & Orzo Risotto 13

*Shiitake, Chorizo, Corn, Piquillo Peppers,
Mascarpone & Parmesan Cheese*

Seared Foie Gras 14

Poached Pear & Porto Reduction

Oysters* 2.25 each

*Blue Point (New York), Malpeque (Prince Edward Island)
Wellfleet (Massachusetts), Yaquina (Oregon)*

MAIN COURSES

Caper Rubbed Red Snapper 24

*Sautéed Jullienne Vegetables, Artichokes,
Sun Dried Tomatoes, Fire Roasted Red Pepper Coulis*

Pan Roasted Wild Boar* 30

*Swiss Chard, Sweet & Bliss Potatoes, Lardons,
Glazed Apple, Ginger Soy Au Jus*

DESSERTS

Lemon Cheesecake 10

Lime Cilantro Sorbet, Candied Kumquats

Flourless Chocolate Cake 10

Pistachio Ice Cream, Chocolate Sauce, Candied Pistachios

THREE-COURSE PRICE FIX: \$42

APPETIZERS *Choose One*

Lobster Bisque

*Cayenne Croutons,
Tarragon Crème Fraîche*

Shrimp & Orzo Risotto

*Shiitake, Chorizo, Corn,
Piquillo Peppers,
Mascarpone & Parmesan Cheese*

Kale & Treviso Salad

*Frisée, Kabocha Squash, Kumquats,
Pumpkin Seeds, Manchego Cheese,
Orange Mustard Vinaigrette*

MAIN COURSES

Caper Rubbed Red Snapper

*Sautéed Jullienne Vegetables,
Artichokes, Sun Dried Tomatoes,
Fire Roasted Red Pepper Coulis*

Herb Roasted Free Range Chicken Breast

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

Braised Short Ribs

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

DESSERTS

Lemon Cheesecake

*Lime Cilantro Sorbet,
Candied Kumquats*

Flourless Chocolate Cake

*Pistachio Ice Cream, Chocolate Sauce,
Candied Pistachios*

Upside Down Maple Apple Cake

*Butterscotch Ice Cream,
Candied Walnuts,
Cinnamon & Caramel Sauces*

SANDWICHES

Lamb Sliders* 14

*Onion Rings, Jalapeño Pickled Vegetables,
Lemon Aioli*

Grilled Lentil & Vegetable Burger 13

*Lentils, Cabbage, Pumpkin Seeds, Walnuts,
Pecans, Pistachios, Celery, Carrots, Onions;
Mesclun Salad, Chive Aioli*

Grilled Sirloin Burger* 14

Cheddar, French Fries, Barrel Aged Pickle

SIDES: \$6

Brussels Sprouts with Lardons

Roasted Beets

Sautéed Mushrooms

French Fries

Crisp Onion Rings

Sautéed Spinach

Steamed Asparagus

Haricot Verts with Garlic Butter

Cauliflower Mash

Please let us know if you have any allergies or dietary restrictions
There is a \$2 charge to split items. *Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.