



DINNER

BAR SNACKS

- Hot Potato Chips *Bleu Cheese Fondue*..... \$7
- Beer Battered String Beans and Trumpets
Garlic Soy Dipping Sauce..... \$6
- Devilled Eggs *Dijon Cayenne* \$4
- Wild Mushroom Toast *Chive Goat Cheese*.. \$6
- Fried Olives, Chick Peas or
House Marinated Olives..... \$6

STARTERS

- Caesar Salad, *focaccia crouton, parmesan, caesar dressing* \$10
- Jabugo Prosciutto Flatbread, *pesto, mozzarella arugula, pine nuts, chili*..... \$12
- White Vegetable Soup, *shrimp, red pepper flan, rye*..... \$9
- Frog Leg Lollipops, *dill lemon aioli*..... \$10
- Scarlet Chopped Salad, *champagne vinaigrette, red pepper, chick peas, red onion, Kalamata olives, feta cheese, parmesan, capers, tomato, cucumber, crouton* \$11
- Golden Beet Terrine *red quinoa, roasted macadamia nuts, goat cheese, yuzu mustard* \$13
- Scottish Salmon Tartare, *crisp taro, micro salad*..... \$13
- Grilled Octopus Confit, *grape tomato, fava beans, basil, sherry chorizo vinaigrette*..... \$14

BURGERS SANDWICHES

- Chipotle Shrimp Tacos, *chipotle marinated shrimp, corn tortillas, black bean puree, sour cream, avocado, papaya salsa* \$14
- Deluxe Burger, *tomato compote, shallot mustard marmalade, special sauce, herb fries, brioche* \$12
- Make it Kobe Beef \$15
- Ahi Burger, *Seared Ahi Tuna with Asian slaw, honey soy glaze, sesame brioche bun, bonito dusted chips* \$13

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



MAIN COURSE

- Chicken Roulade, *herb butter, pancetta, white beans, wilted spinach, chicken jus*\$22
- Chicken Pot Pie, *cheddar biscuit top*.....\$15
- Steamed Skate, *fennel puree, hearts of palm, green and white asparagus, black trumpet mushroom, gooseberry saffron sauce*.....\$24
- Pot of Mussels, *dijon, white wine, pepper flakes, macaronichetti*\$13
- Crisp Skin Scottish Salmon, *vegetable risotto, asparagus coulis*\$24
- Grilled Branzino, *artichoke, oven dried tomato, eggplant, nicoise olive, aged sherry*\$26
- Grilled Filet Mignon, *Kennebec potato puree, watercress, crispy bone marrow, sauce au poivre*\$34
- Lamb Chops, *flageolet beans, fava, morel, lamb sweet breads, lamb jus*\$34
- Strip Steak, *potato o's, cipolini onions, red wine demi*\$36
- Vegetable Bipimbap, *lo mein, Chinese broccoli, shitake, bok choy, carrot, red pepper, edamame, bean sprouts, sunny up egg, teriyaki*\$24

PASTA

- Three Cheese Ravioli, *wild mushroom, plum tomato sauce, pecorino, marjoram*\$19
- Tagliatelle Black Pasta, *shellfish, celery, cherry tomato, crumbled garlic bread, Pernod sauce*\$24

THE RAW BAR

Comes with:
Cocktail Sauce, Horseradish,
Black Pepper Mignonette,
Lemongrass Granita

- Seasonal Oysters East Coast, West Coast (\$3/oyster)
- Little Neck Clams, Cherrystone Clams (\$3/clam)
- Alaskan Red King Crab MP
- Jumbo Shrimp \$15
- 1 lb Chilled Lobster MP

SIDES

- Fries.....\$7
- Garlic Chip Spinach\$6
- Three Cheese Polenta....\$7
- Wax & Green Beans Shallot \$6
- Broccolini..... \$7
- Fingerling Lyonnaise Potato\$7

CHEESE CHARCUTERIE

- Soppressata, Picante Salame, Salame Rustic, Prosciutto, Assorted Nuts, Truffled Olive Tapenade \$15
- Cheese Board: *three domestic and imported cheeses*..... \$10

DESSERTS

\$9

- Dark Chocolate Mousse, *vanilla bean ice cream*
- Strawberry Rhubarb Tart, *basil sorbet, almond crumble*
- Trio of Ice Creams: *vanilla bean, chocolate, salted caramel*
- Trio of Sorbet: *cucumber, mango, basil*
- Confiseur Macarons: *pistachio, orange, coffee*

FLIP OVER TO SEE OUR COCKTAILS, BEER & WINE

