

APPETIZERS

Prince Edward Island Mussels 17
With Caramelized Fennel, Paprika Cream Broth, and Grilled Focaccia

Roasted Bone Marrow 18
with Red Onion Marmalade, Horseradish Cream, and Toasted Brioche

Tuna Crudo* (GF) 22
with Cucumbers, Pickled Mustard Seeds,
Green Apple-Watermelon Radish Salsa, and Blood Orange Coulis

Grilled Octopus (GF) 18
with Roasted Red and Poblano Peppers, Fingerling Potatoes,
Grape Tomatoes, and Chimichurri

Stuffed Calamari 18
Chorizo and Arborio Rice stuffed Calamari with Blistered Heirloom
Grape Tomatoes, Shishito Peppers, and Yellow Pepper Coulis

Escargot 16
Burgundy Helix Snails, Cremini Mushrooms, Creamy Gorgonzola,
and Crostini

Lobster Cakes 24
with Fried Avocado, Corn Salsa and Poblano Cream Sauce

Artisan Cheese Plate 25
Chef's Nightly Selection of Artisan Cheeses and Accompaniments

Seared Foie Gras* (GF) 21
over Apple Chutney, Bacon Praline, and Cherry Gastrique

Apple Beggar's Purse 16
Sautéed Apples, Onions, Gorgonzola Cheese, and Walnuts in Pastry
with Thyme Butter Sauce

SOUP & SALADS

Mixed Green Salad included with Main Course.
Substitute Caesar Salad, Spinach Salad or Soup for an Additional \$3

Soup of the Day 8

Mixed Greens 8
Lightly Tossed in a House Made Herb Vinaigrette

Traditional Caesar Salad 8
with Parmigiano-Reggiano and House Made Croutons

Baby Spinach, Quail Egg and 8
Warm Bacon-Maple Vinaigrette

Dress up your salad with:

Feta Cheese	2	Fried Calamari	5
Gorgonzola Cheese	2	Pine Nuts	3
Goat Cheese	2	Hearts of Palm	2

MAIN COURSES

Sea Scallops* (GF) 48
 Pumpkin Seed Crusted Sea Scallops with Butternut Squash and Shiitake Mushroom Risotto, Shaved Brussels Sprouts, and Fennel Cream Sauce

Pan Roasted Scottish Salmon* 40
 over Farro with Sautéed Spinach, Sundried Tomatoes, Capers, and Garlic Cream Sauce

Sea Bass (GF) 66
 Sautéed Sea Bass over Black Truffle-Yukon Gold Mashed Potatoes with Maine Lobster, Prosciutto, Sweet Corn, and Tarragon Beurre Blanc

Elk Chop* (GF) 58
 Coffee Crusted Grilled Elk Chop with Parsnip Purée, Kale, Cipollini Onions, and Wild Blueberry Agrodolce

Filet Mignon* 62
 Stilton Crusted Filet Mignon with Thyme Polenta Cake, Heirloom Baby Carrots, Oyster Mushrooms, and Madeira Demi-Glace

Duck* 54
 Pan Seared Duck Breast over Fig-Apricot Couscous with Butternut Squash, Peanut-Arugula Pesto, and Port Gastrique

Veal Chop* (GF) 58
 with Jumbo Shrimp over Smashed Fingerling Potatoes, Cremini Mushrooms, Capers, Asparagus, and Sherry-Garlic Butter Sauce

Fettuccine 35
 House Made Fettuccine with Peas, Squash, Zucchini, Portobello Mushrooms and Roasted Bell Peppers in Roasted Garlic Cream Sauce with Basil Pesto



*Fig Tree –
 A small fruit tree
 (*Ficus Carica*)
 with large leaves,
 known from the
 remotest antiquity.
 It was probably
 native from Syria
 westward to the
 Canary Islands.*