

HOUSE FAVORITES

STARTERS

GRILLED BABY OCTOPUS

POTATO CAKE, WHITE BEANS, CHORIZO, ARUGULA
\$12

SPINACH MUSHROOM RAVIOLO

ARTICHOKES, CHERRY TOMATOES,
AGLIO ET OLIO
\$11

OYSTER CHOWDER

POTATO, LEEK, FENNEL
\$12

MAIN COURSE

MOQUECA DE PEIXE

BAHIA STYLE STEW OF SHRIMP, CLAMS,
MUSSELS, CHEF'S CHOICE WHITE FISH, JASMINE RICE
SPICY TOMATO-COCONUT BROTH
\$30

VEAL CHOP MILANESE

POUNDED AND SERVED BONE-IN, SHAVED PROSCIUTTO AND
PARMESAN, ARUGULA, 'MATCHSTICK' POMME FRITES
\$32

GRILLED HANGER STEAK+

WARM ROQUEFORT CHEESECAKE WITH BACON AND ONION,
GRILLED ASPARAGUS, RED WINE DEMI GLACE
\$28

** THESE ITEMS CONTAIN NUTS

+THESE ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. HOWEVER CONSUMING OVERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY DECREASE THE ENJOYMENT OF YOUR MEAL.
AN 18% GRATUITY MAY BE ADDED TO TABLES OF 6 OR MORE

SPRING

STARTERS

SPRING SALAD**

BABY SPINACH, SHAVED ASPARAGUS, EASTER EGG RADISHES,
FETA CHEESE, ALMONDS, HERB VINAIGRETTE
\$10

PASTA CALAMARO

HOUSE MADE SQUID INK PASTA, RAMPS, FIDDLEHEADS,
LEMON CREAM SAUCE
\$12

GRILLED ASPARAGUS

TRUFFLE VINAIGRETTE, FRIED LOCAL FARM EGG,
PARMESAN BREAD CRUMBS
\$12

SHRIMP AND GRITS

CORN, POBLANO PEPPER AND BACON CREAM SAUCE
\$14

MAIN COURSE

CRISPY GLAZED ROAST DUCK+

STEAMED BOK CHOY WITH GARLIC, GINGER,
JASMINE RICE, ASIAN BARBECUE SAUCE
\$30

FILET OF ATLANTIC SALMON+

BELUGA LENTIL RAGOUT, RATATOUILLE,
SORREL EMULSION
\$28

PAN ROASTED ½ CHICKEN

SPRING PEA-POLENTA CAKE, BABY HEIRLOOM TOMATO AND
PEA TENDRIL SALAD, HONEY-LEMON & THYME JUS
\$26

SEARED SCALLOPS

OKINAWAN SWEET POTATO PUREE, CORN, BACON,
SCALLION BUTTER RAGOUT,
BALSAMIC GLAZE
\$34

SPECIALTIES

STARTERS

MOULES MARINIÈRE

WHITE WINE STEAMED PEI MUSSELS,
SHALLOTS, GARLIC, TOMATO, SAFFRON
\$14

ENDIVE AND ARUGULA SALAD**

GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,
SHERRY VINAIGRETTE
\$12

HOUSE MADE FRIES

HOUSE DIPPING SAUCE
\$7

FRIED OYSTERS

CHIPOTLE REMOULADE
\$12

MAIN COURSE

STEAK/FRITES+

GRILLED NY STRIP, MUSTARD BUTTER, HOUSE-MADE FRITES,
WATERCRESS SALAD
\$32

MOM'S MEATLOAF

BEEF, PORK, HERBS, MUSHROOMS
MASHED POTATOES, GREEN BEANS, DEMI-GLACE
\$22

"CAMPSTYLE" GRILLED TROUT

LYONNAISE POTATOES,
WHOLE GRAIN MUSTARD BEURRE BLANC
\$24

RISOTTO D'ORO

FRESH SPRING VEGETABLES, GRANA PADANO,
BASIL OIL
\$24