

FAVORITES



STARTERS

HOUSE MADE FRIES

HOUSE DIPPING SAUCE
\$8

FRIED OYSTERS

CHIPOTLE REMOULADE
\$13

MOULES MARINIÈRE

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

MESCLUN SALAD

FIELD GREENS, KALAMATA OLIVE VINAIGRETTE
\$11

MAIN COURSE



PAN ROASTED CHICKEN BREAST

RAVIOLO STUFFED WITH CHICKEN CONFIT,
ASPARAGUS, AND RICOTTA CHEESE,
BLACK TRUFFLE CHICKEN JUS WITH ASPARAGUS,
CARROTS AND MOREL MUSHROOMS
\$28

SEARED ATLANTIC HALIBUT+

THICK CUT HEIRLOOM TOMATOES, SAUTÉED SPINACH,
CORN-BASIL BUTTER SAUCE
\$36

GRILLED HANGER STEAK+

WARM ROQUEFORT CHEESECAKE WITH BACON & ONION,
ASPARAGUS, RED WINE DEMI-GLACE
\$28

SEARED SCALLOPS

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

SPECIALTIES



STARTERS

SPRING SALAD

BABY SPINACH, SHAVED ASPARAGUS,
WATERMELON RADISHES, FETA CHEESE,
HERB VINAIGRETTE
\$10

LEMON-CAPER CRAB CAKE

FOUR BEAN SUMMER SALAD, HEIRLOOM GRAPE TOMATOES,
YUZU-SAFFRON AIOLI
\$14

CHOPPED KALE CAESAR SALAD

POPPED RED QUINOA, HOUSE LEMON-GARLIC DRESSING
\$11
ADD GRILLED CHICKEN +\$4

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
\$25

RISOTTO D'ORO

FRESH SPRING VEGETABLES, GRANA PADANO,
RED PEPPER REDUCTION
\$24

LOUNGE



FRIED MAC & CHEESE BALLS

SPICY MARINARA & PARMESAN
\$8

BULGOGI

KOREAN BBQ BEEF
STIR-FRIED VEGETABLES, NOODLES
\$12

BRUSSEL SPROUTS**

FLASH FRIED, TRUFFLE HONEY, PEPITAS,
PIAVE VECCHIO
\$12

TUNA SASHIMI NACHOS+

WONTON CHIPS, SRIRACHA CREMA, PICKLED GINGER,
SESAME SEEDS, MANGO SALSA, WASABI SOY
\$14

HANGER STEAK FAJITAS+

ANCHO-GARLIC BEEF, PEPPERS, ONIONS, CILANTRO
IN FLOUR TORTILLAS, WITH SOUR CREAM, SALSA, GUACAMOLE
\$13

MARKET FISH TACOS

CABBAGE, CREMA, SALSA FRESCA, QUESO FRESCO
\$14
SUB GRILLED SHRIMP +\$5

BLT CHEESEBURGER+

HOUSE HANGER & SIRLOIN BLEND
CHOICE OF AMERICAN, CHEDDAR, OR SWISS
\$14

KOBE SLIDER TRIO+

BACON & BLUE CHEESE, CARAMELIZED ONION & CHEDDAR,
HOUSE MADE FOIE GRAS PATE
\$14

SHUMAI DIM SUM

HOUSE PORK & SHRIMP DUMPLINGS,
SOY-GINGER DIPPING SAUCE
\$10

MEXICAN CHOPPED SALAD

BEANS, CORN, AVOCADO, JACK CHEESE, HONEY-LIME DRESSING
\$12

STEAMED THAI MUSSELS

RED CURRY-COCONUT BROTH
\$14

BROCCOLI RABE

WHITE BEANS, GARLIC, CHERRY PEPPER, ROASTED TOMATOES,
OLIVE OIL, PARMIGIANO
\$14
ADD HOUSE MADE CHICKEN SAUSAGE +\$4
ADD ORECCHIETTE +\$3