

## 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

#### ENDIVE AND ARUGULA SALAD\*\*

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

### MAIN COURSE

#### CHICKEN & DUMPLINGS

PAN ROASTED HALF CHICKEN WITH BACON,  
MOREL MUSHROOMS, PEARL ONIONS, HOUSE MADE GNOCCHI,  
CREAMY TARRAGON JUS  
\$28

#### SHORT RIB RAGU

PACHETTI PASTA, BRAISED CIPOLLINI ONIONS,  
TRUFFLE PEELINGS RICOTTA  
\$30

#### PAN ROASTED FAROE ISLAND SALMON

GNOCCHI-ACORN SQUASH HASH WITH GUANCIALE,  
MAITAKE MUSHROOMS, SERVED OVER SQUASH COULIS,  
HERBED TRUFFLE OIL  
\$32

#### SEARED SCALLOPS

PARSNIP PUREE, SHAVED BRUSSEL SPROUTS, PORK BELLY LARDONS,  
APPLE CIDER GLAZE  
\$34

#### PAN ROASTED DUCK BREAST

CASSOLET OF NAVY BEANS,  
DUCK CONFIT AND CALVADOS-APPLE SAUSAGE  
\$34

## SPECIALTIES

### STARTERS

#### WINTER SALAD\*\*

DRIED CRANBERRIES, PECANS, CRISPY SHALLOTS,  
GOAT CHEESE, RED WINE VINAIGRETTE  
\$10

#### ONION SOUP GRATINEE

MADEIRA, HAVARTI & SWISS CHEESES,  
CRISPY ONIONS  
\$12

#### LEMON-CAPER CRAB CAKE

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

#### BEET SALAD\*\*

SLICED ORANGE, PICKLED RED ONION,  
GOAT CHEESE, SERVED WITH ARCADIAN GREENS,  
PISTACHIO VINAIGRETTE  
\$12

### MAIN COURSE

#### STEAK/FRITES+

GRILLED NY STRIP, MUSTARD BUTTER, HOUSE-MADE FRITES,  
WATERCRESS SALAD  
\$36

#### MOM'S MEATLOAF

SHORT RIB, PORK, HERBS, MUSHROOMS  
MASHED POTATOES, GREEN BEANS, DEMI-GLACE  
\$24

#### "CAMPSTYLE" GRILLED TROUT

LYONNAISE POTATOES,  
WHOLE GRAIN MUSTARD BEURRE BLANC  
\$25

#### GRILLED HANGER STEAK+

BUTTER NUT SQUASH DAUPHINOISE,  
BRAISED CANDIED SWISS CHARD,  
WHOLE GRAIN MUSTARD DEMI GLACE  
\$28

## 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, QUESO FRESCO,  
HONEY-LIME DRESSING  
\$12

#### STEAMED THAI MUSSELS

RED CURRY-COCONUT BROTH  
\$14

#### BROCCOLI RABE

WHITE BEANS, GARLIC, CHERRY PEPPER, ROASTED TOMATOES,  
OLIVE OIL, FRESH PARMESAN  
\$14  
*ADD HOUSE MADE PORK SAUSAGE +\$4*  
*ADD ORECCHIETTE +\$3*