

WINTER 2021

STARTERS

HOUSE MADE FRIES

HOUSE DIPPING SAUCE
\$8

FRIED OYSTERS

CHIPOTLE REMOULADE
\$15

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

“HUNTER’S STEW”

PAN ROASTED HALF CHICKEN, HOUSE MADE GNOCCHI,
GREEN & BLACK OLIVES, RED PEPPERS, ROASTED TOMATOES,
PANCETTA LARDONS, LIGHT TOMATO BROTH
\$28

PORK OSSO BUCCO

SOFT WHITE POLENTA WITH SMOKED GRUYÈRE,
CIPOLLINI ONIONS, SWISS CHARD,
CINNAMON-CALVADOS JUS
\$32

MISO GLAZED SALMON FILLET*

COCONUT DUSTED CHINESE BLACK RICE,
SWEET CHILI BRAISED BOK CHOY,
GINGER-SOY BUTTER
\$30

PAN ROASTED DUCK BREAST+

TARTIFLETTE POTATOES, GLAZED BABY TURNIPS,
PORCINI JUS
\$34

** THESE ITEMS CONTAIN NUTS

+THESE ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

SPECIALTIES

STARTERS

WINTER SALAD**

FIELD GREENS, SPICED PECANS, PEAR, CHEVRE,
APPLE CIDER-BACON VINAIGRETTE
\$12

GRILLED LAMB CHOPS+

GOAT CHEESE- SWEET POTATO CAKE,
RED WINE REDUCTION
\$18

ROASTED OYSTERS

BACON-LEEK BUTTER, LEMON PANKO
\$18

DUCK CONFIT RAVIOLI

BLUE CHEESE, WILTED ARUGULA,
GUANCIALE, PARMESAN-CARBONARA SAUCE
\$16

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+

LOBSTER & TALEGGIO ARANCINI,
BRAISED COLLARD GREENS WITH BACON,
WORCESTERSHIRE DEMI GLACE
\$32

SEARED SCALLOPS+

SERVED OVER CRISPY POTATOES, CHARRED CAULIFLOWER
PANCETTA DUST, OYSTER-LEEK VELOUTÉ
\$36

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.

A 20% GRATUITY MAY BE ADDED TO TABLES OF 6 OR MORE

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
SUBSTITUTE 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 DUCK SAUSAGE +\$4

ADD ORECCHIETTE +\$3