

SPRING

STARTERS

HOUSE MADE FRIES

HOUSE DIPPING SAUCE
\$8

FRIED OYSTERS

CHIPOTLE REMOULADE
\$15

MOULES MARINIÈRE

WHITE WINE STEAMED PEI MUSSELS,
SHALLOTS, GARLIC, TOMATO, SAFFRON
\$16

ENDIVE AND ARUGULA SALAD**

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

MAIN COURSE

PAN ROASTED HALF CHICKEN

GREEN BEAN & FAVA BEAN RAGOUT,
BACON-LEEK POTATO GALETTE,
CHICKEN AU JUS
\$28

SEAFOOD CIOPPINO

SHRIMP, SCALLOPS, MUSSELS, COD, HOUSE MADE FETTUCCHINE
LOBSTER-SAFFRON TOMATO SAUCE,
GARLIC-PARMESAN CROSTINI
\$34

BACON WRAPPED MONK LOIN

LEMON-PEA RISOTTO CAKE,
TOMATO-FENNEL BUERRE BLANC
\$30

FIVE SPICE PAN ROASTED DUCK BREAST+

HONEY-ORANGE & CHIPOTLE BABY CARROTS, PEA-FAVA PUREE,
ROASTED RED CURRANT GASTRIQUE
\$34

** THESE ITEMS CONTAIN NUTS

+THESE ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

SPECIALTIES

STARTERS

SPRING PEA SALAD**

SNOW, SUGAR AND SWEET PEAS, RADISHES
PEA TENDRILS, ROASTED GARBANZO BEANS,
GOAT CHEESE, RED OAK LETTUCE,
LEMON-HONEY VINAIGRETTE
\$12

HOUSE MADE LOBSTER RAVIOLO

RICOTTA AND MASCARPONE,
RAMP-MINT SAUCE
\$18

DUCK CONFIT SPRING ROLLS

CARROT, CABBAGE, HOISIN,
PLUM DIPPING SAUCE
\$14

OCTOPUS CARPACCIO

LECHE DE TIGRE, PAPAYA-CEVICHE SALSA
\$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+

SPINACH AND BLUE CHEESE CROQUETTE, GRILLED WHITE ASPARAGUS
MUSHROOM DEMI-GLACE
\$32

PAN ROASTED SCALLOPS+

ARTICHOKE AND SPINACH CRUSTED,
GRILLED KING OYSTER MUSHROOMS, SWEET PEA COULIS
M/P

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
\$16

BROCCOLI RABE

WHITE BEANS, GARLIC, CHERRY PEPPER, ROASTED TOMATOES,
OLIVE OIL, FRESH PARMESAN
\$14

ADD HOUSE MADE DUCK SAUSAGE +\$4

ADD ORECCHIETTE +\$3