

SUMMER



STARTERS

HOUSE MADE FRIES

HOUSE DIPPING SAUCE

8

FRIED OYSTERS

CHIPOTLE REMOULADE

16

MOULES MARINIÈRE

WHITE WINE STEAMED PEI MUSSELS,
SHALLOTS, GARLIC, TOMATO, SAFFRON

18

ENDIVE AND ARUGULA SALAD**

GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,
SHERRY VINAIGRETTE

14

MAIN COURSE



PAN ROASTED FREE RANGE HALF CHICKEN

WILD MUSHROOM & SUN DRIED TOMATO RISOTTO,
LEMON CAPER PAN SAUCE

30

"SUMMER ON A PLATE"

PAN ROASTED HALIBUT, LOCAL HEIRLOOM TOMATOES,
SAUTÉED SPINACH, CORN-BASIL BUTTER SAUCE

38

SEARED YELLOWFIN TUNA+

FURRIKAKE CRUSTED LOIN, SCALLION-COCONUT RICE CAKE,
TEMPURA FRIED SHIITAKE MUSHROOMS, SRIRACHA-MISO GLAZE

36

FENNEL DUSTED DUCK BREAST+

GRILLED LOCAL PEACHES,
JALAPENO CHEDDAR CORNBREAD,
BLUEBERRY-PORT WINE GASTRIQUE

34

** THESE ITEMS CONTAIN NUTS

+THESE ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

SPECIALTIES



STARTERS

SUMMER WATERMELON SALAD

FRESH WATERMELON, ARUGULA, FETA CHEESE, SHAVED RED ONION,
STRAWBERRY VINAIGRETTE

14

FRIED CALAMARI

CHORIZO, CHERRY PEPPERS, BLISTERED CHERRY TOMATOES,
FRESH CILANTRO, AVOCADO-JALAPENO AIOLI

18

HEIRLOOM TOMATO & STRAWBERRY GAZPACHO

FRESH BURRATA, BALSAMIC GLAZE

14

DUCK CONFIT STUFFED PORTOBELLO

SUMMER VEGETABLES, CRISPY ONIONS,
HORSERADISH-MUSTARD SAUCE

14

MAIN COURSE



STEAK/FRITES+

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

M/P

MOM'S MEATLOAF

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

28

"CAMPSTYLE" GRILLED TROUT

LYONNAISE POTATOES,
WHOLE GRAIN MUSTARD BEURRE BLANC

30

GRILLED HANGER STEAK+

SHRIMP SUCCOTASH CAKE, GRILLED JUMBO SHRIMP
, GRILLED ZUCCHINI & SUMMER SQUASH,
HEIRLOOM TOMATO VINAIGRETTE

36

PAN ROASTED SCALLOPS+

CHORIZO, CORN, MUSHROOM & CARAMELIZED SHALLOT SUMMER ROLL,
CORN-CURRY PUREE

M/P