

# SPECIALTIES

## STARTERS

**HOUSE MADE FRIES 8**  
HOUSE DIPPING SAUCE

**FRIED OYSTERS 16**  
CHIPOTLE REMOULADE

**MOULES MARINIÈRE 18**  
WHITE WINE STEAMED PEI MUSSELS,  
SHALLOTS, GARLIC, TOMATO, SAFFRON

**ENDIVE AND ARUGULA SALAD\*\* 14**  
GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,  
SHERRY VINAIGRETTE

## ENTRÉES

**STEAK/FRITES<sup>+</sup> MP**  
GRILLED NY STRIP, MUSTARD BUTTER,  
HOUSE-MADE FRITES, WATERCRESS SALAD

**MOM'S MEATLOAF 28**  
SHORT RIB, PORK, HERBS, MUSHROOMS  
MASHED POTATOES, GREEN BEANS, DEMI-GLACE

**"CAMPSTYLE" GRILLED TROUT 30**  
LYONNAISE POTATOES, WHOLE GRAIN MUSTARD BEURRE BLANC

**VEGETARIAN BOLOGNESE<sup>+</sup> 26**  
WILD MUSHROOMS, BUTTERNUT SQUASH, HOUSE MADE  
PAPPARDELLE, FRESH RICOTTA

## SEASONAL

**AUTUMN SALAD\*\* 12**  
DRIED CRANBERRIES, PECANS, CRISPY SHALLOTS,  
GOAT CHEESE, RED WINE VINAIGRETTE

**BABY BEET SALAD 14**  
CRANBERRY & CHEVRE STRUDEL,  
WALNUT VINAIGRETTE, BABY WATERCRESS

**BUTTERNUT SQUASH & APPLE BISQUE 12**  
MAPLE CRÈME FRAICHE, BRIOCHE CROUTON

**ROASTED OYSTERS 20**  
LEEK, FENNEL, BACON BUTTER,  
LEMON PANKO

**FILET OF SALMON 32**  
PANCETTA & SWEET POTATO HASH,  
STEAMED BROCCOLINI, CAULIFLOWER-CURRY VELOUTE

**DUCK 'DUET' 28**  
PAN ROASTED BREAST, DUCK CONFIT AND CARAMELIZED  
SHALLOT TARTE TATIN TOPPED WITH BRIE, PORT-LINGONBERRY  
COULIS

**PAN SEARED SCALLOPS 36**  
SAGE-WALNUT SPAGHETTI SQUASH, BROWN BUTTER, MAPLE-  
CHIPOTLE & BACON GLAZE

## REGIONAL

**TIGER SHRIMP MOFONGO 16**  
SOFRITO, SAUTÉED SHRIMP, SMASHED PLANTAIN  
(PUERTO RICO)

**RABO ENCENDIDO 12**  
BRAISED OXTAIL, SWEET POTATO, CARROT, RICH BROTH  
(DOMINICAN)

**SHRIMP & LOBSTER CEVICHE 18**  
ONION AND PINEAPPLE, AVOCADO, CITRUS MARINADE  
(SAINT LUCIA)

**EMPANADAS DE POLLO 12**  
BRAISED CHICKEN, QUESO FRESCO, SALSA  
(HAVANA)

**JERK SPICED HALF CHICKEN 28**  
ROASTED SWEET POTATO WEDGES, BROCCOLINI, BROWN GRAVY  
(JAMAICA)

**HANGER STEAK A LA PARILLA 34**  
LOBSTER PAPA RELLENA, GRILLED ASPARAGUS, CILANTRO  
MOJO  
(ANTIGUA)

**PORK AL MOJO 30**  
BLACK BEANS & RICE, MANGO SALSA, ORANGE CUMIN GLAZE  
(SAINT KITTS)

**MOJARRA FRITA 28**  
WHOLE FRIED BRANZINO, RED RICE, CUMIN-BLACK BEAN  
PUREE, AVOCADO SALAD  
(CUBA)

## SMALL PLATES

**FRIED MAC & CHEESE BALLS 10**  
SPICY MARINARA & PARMESAN

**TUNA SASHIMI NACHOS<sup>+</sup> 16**  
WONTON CHIPS, SRIRACHA CREMA, PICKLED GINGER,  
SESAME SEEDS, MANGO SALSA, WASABI SOY

**MEXICAN CHOPPED SALAD 14**  
BEANS, CORN, AVOCADO, QUESO FRESCO,  
HONEY-LIME DRESSING

**BRUSSELS SPROUTS\*\* 12**  
FLASH FRIED, TRUFFLE HONEY, PEPITAS, PIAVE VECCHIO

**BLT CHEESEBURGER<sup>+</sup> 16**  
HOUSE GROUND SHORT RIB, HANGER & SIRLOIN BLEND,  
FRESH BAKED POTATO ROLL, HOUSE CHIPS  
CHOICE OF AMERICAN, CHEDDAR, SWISS OR GORGONZOLA

**MARKET FISH TACOS 14**  
CABBAGE, CREMA, SALSA FRESCA, QUESO FRESCO  
SUBSTITUTE GRILLED SHRIMP +5

**BULGOGI 14**  
KOREAN BBQ BEEF, STIR-FRIED VEGETABLES, NOODLES

**KOBE SLIDER TRIO<sup>+</sup> 16**  
BACON & BLUE CHEESE, CARAMELIZED ONION & CHEDDAR,  
HOUSE MADE FOIE GRAS PATE

**SHUMAI DIM SUM 12**  
HOUSE PORK & SHRIMP DUMPLINGS, SOY-GINGER DIPPING SAUCE

**BROCCOLI RABE 16**  
WHITE BEANS, GARLIC, CHERRY PEPPER, ROASTED TOMATOES,  
OLIVE OIL, FRESH PARMESAN  
ADD HOUSE MADE DUCK SAUSAGE +4, ADD ORECCHIETTE +3

**HANGER STEAK FAJITAS<sup>+</sup> 14**  
ANCHO-GARLIC BEEF, PEPPERS, ONIONS, CILANTRO  
IN FLOUR TORTILLAS, WITH SOUR CREAM, SALSA, GUACAMOLE

**STEAMED THAI MUSSELS 18**  
RED CURRY-COCONUT BROTH

\*\* THESE ITEMS CONTAIN NUTS. † THESE ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

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.