

# SPECIALTIES

## STARTERS

### HOUSE MADE FRIES 10

HOUSE DIPPING SAUCE

### FRIED OYSTERS 18

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> 38

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

### BUTTERNUT SQUASH 'BOLOGNESE' 32

HOUSE MADE PAPPARDELLE,  
TRUFFLE RICOTTA

## SEASONAL - AUTUMN

### AUTUMN SALAD\*\* 14

DRIED CRANBERRIES, PECANS, CRISPY SHALLOTS,  
GOAT CHEESE, RED WINE VINAIGRETTE

### BUTTERNUT SQUASH & APPLE BISQUE 14

MAPLE CRÈME FRAICHE, BRIOCHE CROUTON

### BABY BEET SALAD 16

CRANBERRY & CHEVRE STRUDEL,  
WALNUT VINAIGRETTE, BABY WATERCRESS

### DUCK CONFIT CACCIATORE 18

CARROTS, BELL PEPPERS, ONIONS MUSHROOMS & OLIVES,  
TOSSED WITH HOUSE MADE RICOTTA GNOCCHI IN RED SAUCE

### ROASTED HALF CHICKEN 30

CREAMY POLENTA CAKE, SAUTÉED RAINBOW CHARD  
MADEIRA DEMI GLACE

### PAN ROASTED DUCK BREAST 34

TRUFFLE HONEY ROASTED BRUSSELS SPROUTS, BABY CARROTS,  
CRISPY APPLE & POTATO PAVE,  
ROSEMARY SCENTED DUCK JUS

### SCALLOP FETTUCCINE 38

HOUSE MADE SAFFRON FETTUCCINE, PANCETTA,  
BROCCOLI FLORETS, BABY TOMATOES,  
FENNEL-SHERRY LOBSTER SAUCE

## REGIONAL - JAPAN

### STEAMED PORK BUNS 18

TARE BRAISED PORK BELLY, PICKLED CUCUMBER,  
SCALLION, CILANTRO SALAD, HOUSE MADE STEAMED BUNS

### YELLOWTAIL SASHIMI+ 20

MAPLE-YUZU SAUCE, TOBIKO

### YAKATORI 16

GRILLED CHICKEN MARINATED IN GINGER, SAKE, MIRIN, SOY,  
GARLIC & BROWN SUGAR, SKEWERED WITH PEPPERS

### MISO SOUP 12

SOY MARINATED TOFU, WAKAME

### GRILLED HANGER STEAK+ 36

YUZU-HONEY TRUFFLE, SHISHITO POTATO MASH,  
SOY GLAZED GREEN BEANS

### PAN ROASTED SEA BASS 42

MARINATED IN SAKE, MIRIN AND WHITE MISO, JAPANESE  
BLACK RICE, STEAMED BOK CHOY

### PORK CHOP KATSU 34

PANKO FRIED CENTER CUT CHOP, PICKLED KIRBY CUCUMBERS  
& SHISO, SOY-BUTTER SHITAKES, PLUM-YUZU GLAZE

### TERIYAKI SALMON+ 36

EDAMAME RICE, RED SHISO SALAD

## SMALL PLATES

### FRIED MAC & CHEESE BALLS 10

SPICY MARINARA & PARMESAN

### TUNA SASHIMI NACHOS<sup>+</sup> 18

WONTON CHIPS, SRIRACHA CREMA, PICKLED GINGER,  
SESAME SEEDS, MANGO SALSA, WASABI SOY

### MEXICAN CHOPPED SALAD 14

BLACK BEANS, CORN, AVOCADO, PEPPERS, 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,  
HOUSE 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.