

# 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

**KALE STUFFED DELICATA SQUASH 30**  
QUINOA, GARBANZO BEANS, CRANBERRIES, PEPITAS,  
ROASTED BEET COULIS

## SEASONAL - WINTER

**WINTER SALAD\*\* 14**  
FIELD GREENS, SPICED PECANS, PEAR, CHEVRE  
WARM BACON-APPLE CIDER VINAIGRETTE

**LOBSTER BISQUE 16**  
SHERRY, CREME FRAICHE

**DUCK LEG CONFIT GNOCCHI 18**  
ROQUEFORT CHEESE, ARUGULA

**CHICKEN AND DUMPLINGS 32**  
PAN ROASTED HALF CHICKEN, MUSHROOMS, PEARL ONIONS,  
HOUSE GNOCCHI, CREAMY BACON-TARRAGON JUS

**GRILLED HANGER 'SURF & TURF' 44**  
LOBSTER CROQUETTE, BRUSSELS SPROUTS WITH PANCETTA  
TRUFFLE DEMI GLACE

**COQUILLES ST. JACQUES 36**  
SCALLOPS, SHALLOTS, MUSHROOMS, GRUYERE,  
COGNAC CREAM SAUCE  
BAGUETTE BREADCRUMBS

## REGIONAL - BORDEAUX

**GRILLED WHITE ASPARAGUS 16**  
SAUCE GRIBICHE

**ONION SOUP GRATINEE 14**  
GRUYERE & MOZZARELLA, BAGUETTE,  
CRISPY ONIONS

**SEARED FOIE GRAS 24**  
SHALLOTS, FIG JAM, TOASTED BRIOCHE

**ROASTED OYSTERS 22**  
LEEKs, BACON, THYME, LEMON BREADCRUMBS

**BORDEAUX BRAISED LAMB SHANK 46**  
POMME PUREE, VICHY CARROTS

**BOEUF FILET 50**  
BRAISED SHALLOTS, DUCK FAT POMME CONFIT,  
BORDELAISE SAUCE

**MAGRET DE CANARD 38**  
BRAISED RADISHES, POTATO GALLETTE, BABY VEGETABLES,  
DUCK PAN SAUCE

**SOLE MEUNIÈRE 32**  
PARSLEY LEMON-CAPER BUTTER,  
POMMES VAPEUR, HARICOT VERTS

## 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,  
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.