

SPECIALTIES

STARTERS

HOUSE MADE FRIES 10

HOUSE DIPPING SAUCE

FRIED OYSTERS 20

CHIPOTLE REMOULADE

MOULES MARINIÈRE 20

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

ENDIVE AND ARUGULA SALAD** 14

GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,
SHERRY VINAIGRETTE

ENTRÉES

STEAK/FRITES+ 40

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

MOM'S MEATLOAF 30

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

"CAMPSTYLE" GRILLED TROUT 30

LYONNAISE POTATOES, WHOLE GRAIN MUSTARD BEURRE BLANC

BUTTERNUT SQUASH RISOTTO 26

AUTUMN SQUASH PUREE, PARMESAN

AUTUMN

AUTUMN SALAD** 16

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

LOBSTER BISQUE 16

FRESH CLAW MEAT, VANILLA BEAN WHIPPED CREMA

EGGPLANT "PURSE" 18

RED WINE BRAISED SHORT RIB, LIUZZI RICOTTA

OYSTERS ROCKEFELLER 22

SPINACH, PARMESAN, BACON BREADCRUMBS

SCALLOP CARBONARA 42

GUANCIALE, PECORINO, HOUSE MADE BUCATINI

GRILLED HANGER STEAK+ 40

LOBSTER-SWEET POTATO PUREE,
TEMPURA FRIED BUFFALO CAULIFLOWER,
CREAMY BLEU CHEESE SAUCE

PAN ROASTED HALF DUCK+ 38

ENDIVE-FRANGIPANE TARTIFLETTE,
CHERRY-PORT WINE DEMI GLACE

PERU

ANTICHUCHOS 16

SKEWERED BEEF HEARTS, FRIED YUCCA & CORN-ONION SLAW,
AJI PANCA-CILANTRO CREMA

CAUSA LIMEÑA 20

HOUSE MADE FRESH ALBACORE TUNA SALAD, AVOCADO,
AJI AMARILLO MASHED POTATO, BLACK OLIVES AND HARD
BOILED EGG

SEAFOOD CEVICHE + 18

SWEET POTATO, CHUPE CORN, AJI AMARILLO, ONION, CILANTRO,
LECHE DE TIGRE

POLLO ALA BRASA 32

PAN ROASTED HALF CHICKEN, WHITE RICE,
CANARY BEANS, SALSA SARDO

SECO DE CARNE 40

PERUVIAN SHORT RIB STEW WITH PEAS,
PAPA RELLENA, SALSA CRIOLLA

SEARED AHI TUNA + 38

PERUVIAN RICE, ONION-AJI AMARILLO SLAW,
ROCCOTTO PEPPER-KEWPICREMA

LOMO SALTADO + 46

FILET MIGNON, CRISPY POTATO, TOMATOES & ONIONS,
WHITE RICE, AJI AMARILLO, CILANTRO SOY SAUCE

SMALL PLATES

FRIED MAC & CHEESE BALLS 12

SPICY MARINARA & PARMESAN

TUNA SASHIMI NACHOS+ 22

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

MEXICAN CHOPPED SALAD 16

BLACK BEANS, CORN, AVOCADO, PEPPERS, QUESO FRESCO,
HONEY-LIME DRESSING

BRUSSELS SPROUTS** 14

FLASH FRIED, TRUFFLE HONEY, PEPITAS, PIAVE VECCHIO

BLT CHEESEBURGER+ 16

HOUSE GROUND SIRLOIN & SHORT RIB BLEND, BACON,
CHOICE OF AMERICAN, CHEDDAR, SWISS OR GORGONZOLA

GRILLED MAHI MAHI TACOS 16

CABBAGE, CREMA, SALSA FRESCA, QUESO FRESCO
SUBSTITUTE GRILLED SHRIMP +5

BULGOGI 16

KOREAN BBQ BEEF, STIR-FRIED VEGETABLES, NOODLES

KOBE SLIDER TRIO+ 18

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 +5, ADD ORECCHIETTE +4

HANGER STEAK FAJITAS+ 16

ANCHO-GARLIC BEEF, PEPPERS, ONIONS, CILANTRO,
FLOUR TORTILLAS, SOUR CREAM, SALSA, GUACAMOLE

STEAMED THAI MUSSELS 20

RED CURRY-COCONUT BROTH

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

SOME MENU ITEMS MAY CONTAIN MILK, EGGS, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, FISH, SHELLFISH OR SESAME.

PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY!

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.