

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+ 42

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

SPRING RISOTTO 28

SPINACH, CRISPY ARTICHOKE, PEAS, RAMPS, PARMESAN

SPRING

BABY SPINACH SALAD** 14

SHAVED ASPARAGUS, EASTER EGG RADISHES,
FETA, SLIVERED ALMONDS, HERB VINAIGRETTE

LOBSTER THERMIDOR VOL AU VENT 24

PUFF PASTRY, WILD MUSHROOMS, SPRING PEAS
GRUYÈRE CREAM SAUCE

TUNA SASHIMI BITES+ 22

CRISPY NORI-SUSHI RICE, WASABI TOBIKO, SESAME SEEDS,
TOBAN DJAN AIOLI, SWEET SOY REDUCTION

PAN SEARED CHILEAN SEA BASS 48

CORN & CRAB AGNOLOTTI, SPINACH, PEAS, SEAFOOD VELOUTÉ

VEAL MARSALA+ 50

16 OUNCE T-BONE CHOP,
SWEET PEA RISOTTO WITH PARMESAN,
WILD MUSHROOM & MARSALA WINE PAN SAUCE

SEARED SCALLOPS+ 42

WASABI-PEA PUREE, ASPARAGUS TIPS, BABY TOMATO,
CHARRED LEMON, MUSHROOM 'BEIGNET'

IBERIAN PENINSULA

LAMB KEFTA TAGINE (MOROCCO) 20

LAMB MEATBALLS, ZESTY SHAKSHUKA TOMATO SAUCE,
POACHED EGG, GREEN OLIVES, BATBOUT BREAD

SHRIMP EMPANADILLAS (SPAIN) 18

PICKLED ONION, LEMON PAPRIKA AIOLI,

PASTEIS DE BACALHAU (PORTUGAL) 18

SALT COD FRITTERS, GARLIC-PARSLEY AIOLI, LEMON WEDGES

BEEF HARIRA SOUP (MOROCCO) 16

LENTILS, CHICKPEAS, VERMICELLI, HEARTY TOMATO SAUCE,
KHOBZ

MOROCCAN SPICED ½ DUCK+36

CHICKPEA CAKE, SWEET & SPICY BABY CARROTS,
DATE GLAZE

POLLO EN PEPITORIA (SPAIN)** 34

SPANISH SERRANO HAM CROQUETTES,
ARTICHOKE HEARTS, PEPITORIA SAUCE

GRILLED HANGER STEAK (MOROCCO)+ 38

FRIED MOROCCAN POTATO BALLS, TAKTOUKA, HARISSA DEMI GLACE

CALDEIRADA DE PEIXE (PORTUGAL) 38

MONKFISH, SHRIMP, MUSSELS, POTATOES,
TOMATO, PEPPER & CILANTRO FISH BROTH,
PORTUGUESE BREAD

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,
JICAMA, 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 PEPPERS, 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.