

# 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+ 46

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

### DELICATA SQUASH RAVIOLI 28

SQUASH PUREE WITH MASCARPONE,  
MAPLE SAGE BROWN BUTTER SAUCE, PEPITAS

## WINTER FAVORITES

### WINTER SALAD\*\* 14

FIELD GREENS, SPICED PECANS, PEAR, CHEVRE  
WARM BACON-APPLE CIDER VINAIGRETTE

### GRILLED LAMB CHOPS+ 22

GOAT CHEESE-SWEET POTATO CAKE,  
RED WINE REDUCTION

### FRIED THAI CALAMARI 20

JULIENNED VEGETABLES, THAI CHILI SAUCE,  
CRUSHED PEANUTS

### ONION SOUP GRATINEE 16

GRUYERE & MOZZARELLA, BAGUETTE,  
CRISPY ONIONS

### RABBIT CACCIATORE 18

HOUSE MADE GNOCCHI, TOMATO SAUCE WITH  
ONIONS, PEPPERS, CARROTS, MUSHROOMS

### GRILLED OCTOPUS 22

POTATO CAKE, WHITE BEAN-CHORIZO PUREE, ARUGULA

### SHRIMP AND GRITS 20

CORN, POBLANO PEPPERS, BACON CREAM SAUCE

### GRILLED HANGER STEAK+ 38

WARM ROQUEFORT CHEESECAKE WITH BACON AND ONION  
GRILLED ASPARAGUS, RED WINE DEMI GLACE

### SCALLOP POT PIE 38

MUSHROOMS, CARROTS, SWEET PEAS,  
LIGHT CREAM SAUCE, TOPPED WITH PUFF PASTRY

### DUCK DUET +36

PAN SEARED BREAST, DUCK CONFIT-CARAMELIZED SHALLOT  
TARTLET WITH BRIE, HONEY-TRUFFLE BRUSSELS SPROUTS,  
PORT WINE & LINGONBERRY COULIS

### MISO GLAZED SALMON FILLET 40

COCONUT DUSTED CHINESE BLACK RICE,  
SWEET CHILI BRAISED BOK CHOY,  
GINGER-SOY BUTTER BUTTER

### CHICKEN AND DUMPLINGS 32

PAN ROASTED HALF CHICKEN, MUSHROOMS,  
PEARL ONIONS, CARROTS, HOUSE GNOCCHI,  
CREAMY BACON-TARRAGON JUS

### SHORT RIB RAGU 38

RICH TOMATO SAUCE, PORCINI MUSHROOMS,  
HOUSE MADE SEMOLINA PAPPARDELLE,  
TRUFFLE HERB RICOTTA

### CODFISH CIOPPINO 42

CRUSHED YUKON GOLD POTATOES, SHRIMP, LITTLENECK  
CLAMS, CHOURIÇO, LOBSTER & TOMATO-GARLIC BROTH

## SMALL PLATES

### FRIED MAC & CHEESE BALLS 12

MARINARA & PARMESAN

### TUNA SASHIMI BITES+ 22

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

### 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.