

S P E C I A L T I E S

STARTERS

HOUSE MADE FRIES 10
HOUSE DIPPING SAUCE

½ DOZEN FRIED OYSTERS 22
CHIPOTLE REMOULADE

MOULES MARINIÈRE 20
WHITE WINE STEAMED PEI MUSSELS,
SHALLOTS, GARLIC, TOMATO, SAFFRON

ENDIVE AND ARUGULA SALAD** 16
GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,
SHERRY VINAIGRETTE

ENTRÉES

STEAK/FRITES+ 48
GRILLED 12OZ NY STRIP, MUSTARD BUTTER,
HOUSE-MADE FRITES, WATERCRESS SALAD

MOM’S MEATLOAF 36
SHORT RIB, PORK, HERBS, MUSHROOMS
MASHED POTATOES, GREEN BEANS, DEMI-GLACE

“CAMPSTYLE” GRILLED TROUT 36
LYONNAISE POTATOES, WHOLE GRAIN MUSTARD BEURRE BLANC

ZUCCHINI FRITTERS 26
CORN PUREE, RADISH & ARUGULA SALAD

S U M M E R

GRILLED OCTOPUS 20
POTATO-KALAMATA CAKE,
FRIED CAPERS, YUZU-SAFFRON AIOLI

HEIRLOOM TOMATO SALAD** 18
SLICED PROSCIUTTO, LITTLE LEAF LETTUCE, PEACHES,
KOLIOS P.D.O. FETA, PISTACHIO-HONEY VINAIGRETTE

CRAB CAKE 18
GREEN FRIED TOMATO, ROASTED CORN SALSA,
AJI AMARILLO-LIME CREMA

LOBSTER & CORN CHOWDER 18
BACON, DICED POTATOES, CREAM, LEEKS

PAN ROASTED HALF DUCK+ 40
ZUCCHINI & FETA TART, PROSCIUTTO WRAPPED ASPARAGUS,
BLUEBERRY DEMI GLACE

PAN SEARED SCALLOPS+ M/P
SUMMER SUCCOTASH, SMOKED LARDONS,
PARMESAN POTATO BALLS, ORANGE VINAIGRETTE

SURF & TURF+ 48
GRILLED HANGER STEAK & BUTTER POACHED LOBSTER TAIL,
ROASTED CORN CHEESECAKE,
CUCUMBER-MINT PICO DE GALLO, TOMATO VINAIGRETTE

‘SUMMER ON A PLATE’ 46
SEARED ATLANTIC HALIBUT, THICK CUT HEIRLOOM TOMATO,
SAUTÉED SPINACH, CORN-BASIL BUTTER SAUCE

S O U T H A M E R I C A

CEVICHE (PERU) 20
HALIBUT, SWEET POTATOES, AJI AMARILLO,
CHULPE AND MOTE CORN, ONION, CILANTRO,
LECHE DE TIGRE

BOLON DE VERDE (ECUADOR) 18
MASHED GREEN PLATANOS, QUESO FRESCO,
CRISPY PORK BELLY, PICKLED ONION SALAD

EMPANADAS (COLOMBIA) 16
BEEF & POTATO, AJI SAUCE

SAJTA DE POLLO (BOLIVIA) 34
PAN ROASTED HALF CHICKEN,
CHUÑO & CREAMER POTATOES, PEAS,
TOMATO, RED ONION & RED BELL PEPPER SLAW,
AJI-PEANUT SAUCE

MOQUECA DE PEIXE (BRAZIL) 40
COD, SHRIMP, MUSSELS, WHITE RICE,
CILANTRO, SCALLIONS,
COCONUT-TOMATO OIL BROTH

STEAK MATAMBRE (ARGENTINA) 46
PRIME FLAT IRON ROLLED WITH EGG, GREEN & RED BELL
PEPPERS, HERBS & GARLIC, SALSA CRIOLLA, CHIMICHURRI ,
YUCCA FRIES

S M A L L P L A T E S

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
ADD SHRIMP +5/PC, CHICKEN +6 OR FAJITA BEEF +10

BRUSSELS SPROUTS** 16
FLASH FRIED, TRUFFLE HONEY, PEPITAS, PIAVE VECCHIO

BLT CHEESEBURGER+ 18
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

FRIED CALAMARI**20
JULIENNED VEGETABLES, THAI CHILI SAUCE,
CRUSHED PEANUTS

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 16
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+ 18
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.