

HORS D'OEUVRES

Raw Oysters <i>cocktail & mignonette</i>	MP
Baked Oysters <i>bacon, parmesan & truffle butter</i>	14
Charred Octopus <i>asiago potatoes - ancho chili sauce</i>	19
Pommes Frites <i>spicy aioli</i>	8
Pork Potstickers <i>tangy- sweet chili sauce</i>	9
Tempura Fried Shrimp <i>sweet chili - spicy aioli</i>	13
Fried Green Tomatoes <i>hot sauce & ranch</i>	12
French Cheese Plate	15
<i>Comté - Roquefort - Saint Angel - Boursin</i>	
<i>Spicy Soppressata - Poached Pears - Mostarda</i>	
<i>Grilled Bread</i>	

LES SALADES

Roasted Beet Salad 11
<i>mixed greens - crumbled goat cheese - candied pecans lemon vinaigrette</i>
Classic Caesar Salad 9
<i>crisp romaine - garlic croutons - shredded asiago house made caesar dressing.</i>
Salad Lyonnaise 13
<i>frisée salad - poached egg - bacon - garlic croutons dijon vinaigrette</i>
House Side Salad 7
<i>mixed greens - seasonal vegetables - garlic croutons ginger dressing</i>

SAUTEED MUSSELS - 14

ADD: POMMES FRITES +6

- **Spicy Red Curry & Ginger**
- **Bacon & Mushroom**
- **White Wine & Garlic**
- **Pernod, Fennel & Garlic**

HAND ROLLED SUSHI

CUT INTO 8 PIECES -- SERVED WITH WASABI & GINGER

Avocado Cucumber Roll <i>wasabi aioli - scallion</i>	11
California Roll <i>crab stick - avocado - cucumber - sesame seeds - spicy aioli (inside out)</i>	11
Dragon Roll <i>tempura fried shrimp - cucumber - avocado - spicy aioli - eel sauce</i>	13
Ponzu Salmon Roll <i>jicama - avocado - eel sauce - wasabi aioli</i>	12
Spicy Tuna Roll <i>togarashi - lettuce - wasabi aioli - spicy aioli</i>	12
Tempura Scallop Roll <i>roasted red peppers- sriracha - cream cheese</i>	13
Tempura Crab Rangoon Roll <i>cream cheese - green onion - sweet chili sauce</i>	12

SMALL & LARGE PLATES

GRILLED BEEF TENDERLOIN	30 41
<i>boursin & chive mashed potatoes - brussels sprouts, carrots - sauce bordelaise</i>	
GRILLED LAMB CHOPS	27 35
<i>jasmine rice pilaf - jicama & tortilla slaw - chimichurri - lamb sauce</i>	
BONELESS BRAISED BEEF RIBS	29 35
<i>pomme puree - asparagus - mushroom - horseradish gremolata add blue cheese +4 add smoked bacon +4</i>	
GARLIC & HERB CRUSTED COD	17 26
<i>herb roasted potatoes - asparagus - charred sweet corn - lemon butter sauce</i>	
FAROE ISLAND SEARED SALMON	19 28
<i>fingerling potatoes- shitake mushrooms - carrots - lemongrass beurre blanc</i>	
PAN-SEARED SCALLOPS	29 37
<i>creamed leeks & potato - sweet corn - asparagus - fresh basil</i>	
BUTTERMILK FRIED CHICKEN	16 25
<i>boneless chicken breast - mashed potatoes - brussel sprouts, carrots, corn - chicken jus - truffle</i>	
GRILLED ANGUS BURGER	17
<i>comté cheese - house smoked, thick cut bacon - pommes frites - spicy aioli</i>	

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES
 We Are Unable To Split Checks On Parties Of 6 People Or More