

HORS D'OEUVRES

SIDE SALAD	7
POMMES FRITES with spiced aioli	7
FRIED CALAMARI with a sweet chili sauce	13
SPICY TOMATO OIL for bread	4
RAW OYSTERS	MP
BAKED OYSTERS	14
with bacon-parmesan butter & truffle oil	
FRIED GREEN TOMATOES	12
with house made ranch & house made hot sauce	
PORK POT STICKERS	9
with tangy sweet chili sauce	
CHEESE PLATE	10
with fruit chutney, candied pecans, crackers	
BACON WRAPPED DATES	10
with smoked bacon, medjool dates, Manchego cheese	

MUSSELS

SPICY RED CURRY & GINGER	11
PERNOD, FENNEL & GARLIC	11
BACON & MUSHROOM	11
PARSLEY & WHITE WINE	11
<i>POMMES FRITES</i> with mussels	add 6

SUSHI

AVOCADO CUCUMBER ROLL	9
with wasabi aioli, scallion	
CALIFORNIA ROLL	10
With crab stick, cucumber, avocado, (inside-out)	
SPICY TUNA ROLL	11
with togarashi spiced tuna, spicy aioli, wasabi, lettuce	
SALMON AVOCADO ROLL	11
with avocado, scallion, and wasabi aioli	
DRAGON ROLL	12
with fried shrimp, cucumber, avocado, spicy aioli, eel sauce.	
TEMPURA SCALLOP ROLL	13
seared scallops, roasted red peppers, cream cheese, sriracha	

LES SALADS

ROASTED BEET SALAD	10
with crisp greens, goat cheese, candied pecans, dried fruit & lemon vinaigrette	
SALAD LYONNAISE	11
with frisee, smoked bacon, croutons, parsley, poached egg & Dijon vinaigrette	
CAESAR SALAD	9
with romaine, shredded asiago, garlic croutons, house made Caesar dressing	

SALAD ENHANCEMENTS:

SHRIMP +8 GRILLED CHICKEN +7 SALMON +10 ANCHOVIES +2

FATURED PLATES

PAN SEARED MAHI MAHI	
With braised fennel, local grilled corn salsa and a savory stone fruit puree	36
BBQ PULLED PORK SANDWICH	
Slow smoked pulled pork, fennel coleslaw, and honey bbq sauce on a toasted bun. Served with pommes frites	13

LARGE PLATES

GRILLED RACK OF LAMB	32
with roasted potatoes, cauliflower, carrots, broccoli, sweet corn and sauce bordelaise.	
GRILLED SIRLOIN	34
with roasted potatoes & vegetables, and creamy Dijon mushroom sauce.	
GRILLED BONELESS PORK CHOP	28
Soy & brown sugar, with roasted potatoes, sweet corn, and apple sauce.	
BONELESS BRAISED BEEF SHORT RIBS	32
with mashed potatoes, sauce bordelaise, chimichurri. ADD: Smoked Blue Cheese +3 Applewood Smoked Bacon+3	
TIGER SHRIMP	28
with togarashi, spun vegetable noodles (squash, carrots) and fresh herbs.	
PAN SEARED SCALLOPS	36
with roasted potatoes, vegetables, and a lemon-caper butter sauce.	
HERB & BUTTER CRUSTED COD	27
with roasted potatoes, carrots, and fennel.	
SEARED SALMON	29
with honey-miso glaze, bok choy, and a carrot puree.	
BUTTERMILK FRIED CHICKEN	26
boneless- skinless chicken breast, chicken jus, mashed potatoes, and roasted vegetables.	
VEGGIE PASTA	22
with marinera, garlic oil, shallot, zucchini, carrots, roasted red peppers, chili flake, and asiago cheese.	
GRILLED ANGUS BURGER	14
with apple-wood smoked bacon, NY cheddar cheese, pommes frites, and spicy aioli.	
GRILLED CHICKEN SANDWICH	14
with lettuce, tomato, pickles, NY cheddar cheese, Dijon aioli, and pommes frites.	