

HORS D'OEUVRES

SIDE SALAD with ginger-miso dressing	7
SPICY TOMATO OIL for bread	4
BUTTERNUT SQUASH SOUP	6
POMMES FRITES with spiced aioli	7
RAW OYSTERS	MP
CHEESE PLATE	12
FRIED GREEN TOMATOES atop house made ranch & hot sauce.	12
SHRIMP TEMPURA (4) with tangy chili sauce & spicy aioli	12
BAKED OYSTERS	14
with panko parmesan butter & truffle oil	
PORK POT STICKERS tangy sweet chili sauce	9
BACON WRAPPED DATES with smoked bacon, medjool dates, Manchego cheese	10

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

LES SALADS

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

SALAD ENHANCEMENTS:

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

FEATURED PLATES

PAN SEARED DUCK BREAST With roasted potatoes, braised carrots, and wild berry gastrique	28
COCONUT-RED CURRY CHICKEN With basmati rice pilaf, roasted carrots & broccoli.	26

LARGE PLATES

GRILLED RACK OF LAMB with roasted potatoes, carrots, sweet corn and sauce bordelaise.	32
GRILLED SIRLOIN with roasted potatoes & vegetables, and creamy Dijon mushroom sauce.	34
GRILLED CENTER-CUT BONE IN PORK CHOP Soy & brown sugar, with roasted potatoes, carrots, sweet corn, and apple sauce.	28
BONELESS BRAISED BEEF SHORT RIBS with mashed potatoes, sauce bordelaise, chimichurri. ADD: Smoked Blue Cheese +3 Applewood Smoked Bacon+3	32
PAN SEARED SCALLOPS with roasted potatoes, vegetables, and lemon-caper butter sauce.	36
HERB & BUTTER CRUSTED COD with roasted potatoes, carrots, and fennel.	28
SEARED SALMON with honey-miso glaze, bok choy, and carrot puree.	29
BUTTERMILK FRIED CHICKEN boneless- skinless chicken breast, chicken jus, mashed potatoes, and roasted vegetables.	26
GRILLED ANGUS BURGER with apple-wood smoked bacon, NY cheddar cheese, pommes frites, and spicy aioli.	15
GRILLED CHICKEN SANDWICH with lettuce, tomato, pickles, NY cheddar cheese, Dijon aioli, and pommes frites.	15