

HORS D'OEUVRES

SPICY TOMATO OIL for bread	4
FRENCH ONION SOUP with gruyere cheese	7
PORK POT STICKERS tangy sweet chili sauce	9
POMMES FRITES with spiced aioli	7
CHEESE PLATE	12
FLATBREAD	11
Figs, brie, caramelized onions, arugula, balsamic	
SHRIMP TEMPURA (4)	12
with tangy chili sauce & spicy aioli	
BAKED OYSTERS	14
with panko parmesan butter & truffle oil	
BACON WRAPPED DATES	10
with smoked bacon, medjool dates, Manchego cheese	

MUSSELS

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

SUSHI

AVOCADO CUCUMBER ROLL	9
With wasabi aioli, and 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 scallions & 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

SIDE SALAD with ginger-miso dressing	7
ROASTED BEET SALAD	10
with crisp greens, goat cheese, candied pecans, dried fruit & lemon vinaigrette	
SALAD LYONNAISE	10
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

FEATURED PLATE

GRILLED PIT HAM STEAK	22
Served with dauphinoise potatoes, roasted carrots & broccoli, Dijon cream sauce.	

LARGE PLATES

GRILLED RACK OF LAMB	32
with roasted potatoes, carrots, sweet corn and sauce bordelaise.	
GRILLED SIRLOIN	31
with roasted potatoes & vegetables, and creamy Dijon mushroom sauce.	
GRILLED CENTER-CUT BONE IN PORK CHOP	27
Soy & brown sugar marinated with roasted potatoes, carrots, 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	
PAN SEARED SCALLOPS	34
with parsnips, acorn squash, spaghetti squash & creamy shallot-tarragon sauce.	
HERB & BUTTER CRUSTED COD	28
with roasted acorn squash, spaghetti squash & parsnips.	
SEARED SALMON	29
with honey-miso glaze, spinach, and butternut squash puree.	
BUTTERMILK FRIED CHICKEN	24
boneless- skinless chicken breast, chicken jus, mashed potatoes, and roasted vegetables.	
GRILLED ANGUS BURGER	15
with apple-wood smoked bacon, NY cheddar cheese, pommes frites, and spicy aioli.	
GRILLED CHICKEN SANDWICH	15
with lettuce, tomato, pickles, NY cheddar cheese, Dijon aioli, and pommes frites.	