

Daily Takeout Meal Deal**French Dip \$17**

Sliced Roasted Beef - Sautéed Mushrooms & Onions - Gruyere Cheese - Pommes Frites  
Au Jus & Creamy Horseradish Sauce

STARTERS

<b>Cheese Plate</b> <i>assorted cheese - fruits - crackers</i>	13	<b>Baked Oysters</b> <i>parmesan-truffle butter</i>	14
<b>Pommes Frites</b> <i>spicy aioli</i>	8	<b>Roasted Beet Salad</b>	11
<b>Spicy Tomato Oil</b> <i>house made focaccia bread</i>	5	<i>mixed greens - goat cheese - candied pecans - lemon vinaigrette</i>	
<b>Pork Pot Stickers</b> <i>tangy- sweet chili sauce</i>	9	<b>Classic Caesar Salad</b>	10
<b>Tempura Fried Shrimp</b> <i>sweet chili - spicy aioli</i>	13	<i>romaine - shredded asiago - garlic croutons - house made dressing</i>	
<b>Bacon Wrapped Dates</b> <i>maple- honey mustard</i>	10	<b>Salad Lyonnaise</b>	13
<b>Fried Green Tomatoes</b> <i>house hot sauce &amp; ranch</i>	12	<i>mixed greens - poached egg - bacon - croutons - dijon vinaigrette</i>	
		<b>House Side Salad</b>	7
		<i>mixed greens - assorted seasonal vegetables - ginger-miso dressing</i>	

HAND ROLLED SUSHI

served with pickled ginger & wasabi

<b>Avocado Cucumber Roll</b> <i>wasabi aioli - scallion</i>	11
<b>California Roll</b> <i>crab stick - avocado - cucumber - sesame seeds - spicy aioli</i>	11
<b>Dragon Roll</b> <i>tempura fried shrimp - cucumber - avocado - spicy aioli - eel sauce</i>	13
<b>Salmon Avocado Roll</b> <i>wasabi aioli - scallions</i>	12
<b>Spicy Tuna Roll</b> <i>togarashi - lettuce - wasabi aioli - spicy aioli</i>	12
<b>Tempura Scallop Roll</b> <i>roasted red peppers- sriracha - cream cheese</i>	13
<b>Tempura White Fish Roll</b> <i>haddock - cream cheese - jalapeño</i>	13

MUSSELS 14

served with toasted bread

- **Roasted Corn & Andouille**
- **Pernod, Fennel & Garlic**
- **Spicy Red Curry & Ginger**
- **White Wine & Garlic**

ADD: POMMES FRITES +6

SMALL & LARGE ENTREES

<b>Grilled Beef Tenderloin</b>	28 / 40
<i>roasted potatoes - mushrooms - vegetable medley - tomato demi sauce</i>	
<b>Grilled Rack Of Lamb</b>	25 / 33
<i>rice pilaf - vegetable medley - chimichurri - sauce bordelaise</i>	
<b>Boneless Braised Beef Short Ribs</b>	25 / 29
<i>mashed potatoes - roasted carrots - sauce bordelaise</i>	
<b>Pan-Seared Scallops</b>	26 / 36
<i>roasted parsnips - swiss chard - carrots - shallot &amp; dill sauce</i>	
<b>Crab &amp; Shrimp Cakes</b>	18 / 28
<i>herb roasted potatoes - sweet corn - brussels sprouts - remoulade</i>	
<b>Seared Salmon</b>	18 / 28
<i>honey-miso glaze - roasted carrots - bok choy</i>	
<b>Grilled Shrimp Satay</b>	16 / 27
<i>fried jasmine rice - roasted vegetable medley - Thai peanut sauce</i>	
<b>Pan-Seared Halibut</b>	28 / 40
<i>sweet corn - brussels sprouts &amp; potato hash - lemon butter sauce</i>	
<b>Buttermilk Fried Chicken</b>	16 / 25
<i>mashed potatoes - roasted vegetables - chicken jus</i>	
<b>Grilled Angus Burger</b>	15
<i>apple-wood smoked bacon - cheddar cheese - pommes frites - spicy aioli</i>	

SWEET ENDING

<b>Chocolate &amp; Croissant Bread Pudding</b>	9
<b>Crème Brulé</b>	8
<b>Madeleines</b>	7
<b>Key Lime Pie</b>	6

DAILY SPECIALSTUESDAY**Chicken Piccata**

House Made Rigatoni  
24

WEDNESDAY**French Dip**

Pommes Frites  
17

THURSDAY**Fruits De Mer**

Tuna Tartare With Crostini \$14  
4 Baked Oysters & 4 Raw Oysters \$26  
Add Pommes Frites + 6

FRIDAY**Lobster & Seafood Paella**

36

SATURDAY**Prime Rib**

Horseradish & Au Jus  
38

SUNDAY & MONDAY**Day Of Rest**

Priceless