



# Dinner Menu



## STARTER

<b>Soup of the Day</b>	\$9.00
<b>French Onion Soup</b>	\$10.00
<b>Baby Arugula Salad</b> with grapefruit, goat cheese crostini, rosemary infused olive oil and Italian herbs white balsamic vinegar	\$12.00
<b>Beet Salad</b> with mandarin, roasted red pepper, walnuts, figs, orange zest, quenelle of goat cheese, blood orange olive oil and aged black currant vinegar	\$12.00
<b>Classic Caesar Salad</b>	\$10.00
<b>Salmon Tartare</b> with seaweed and sesame with green apple white balsamic Vinegar and olive oil	\$11.00
<b>Pan Seared Dumplings</b> in sesame oil (choice of pork or vegetables) served with soy sauce, rice vinegar, and layu sauce	\$9.00
<b>Pan Seared Exotic Wild Mushrooms</b> served with poached egg, garlic and parsley	\$12.00

## SMALL BITES

<b>Sautéed Fresh Baby Calamari</b> in olive oil with basil, garlic and tomato	\$14.00
<b>Half Mussels and Fries</b> (choose one) classic mariniere or Provençale (tomato, onions and herbs) or creamy curry white wine shallots sauce	\$14.00
<b>Braised Veal Cheeks</b> served with creamy three-color tortellini	\$18.00
<b>Pork Short Ribs</b> glazed with honey, soy sauce, rice vinegar, spring onions, ginger and garlic	\$14.00
<b>Vegetable Napoleon</b> with eggplant, tomato, zucchini, and squash served with mixed greens light vinaigrette	\$12.00

## MAIN COURSE

<b>Sautéed Norwegian Salmon</b> served with carrot cumin puree, and asparagus	\$26.00
<b>Fish of the Day</b> served with butternut squash, cranberries, and baby spinach	\$26.00
<b>Mussels and Fries</b> (choose one) classic mariniere or Provençale (tomato, onions, and herbs) or creamy curry white wine shallots sauce)	\$24.00
<b>Seafood Salad</b> with tomato, mango, and pesto/basil sauce	\$24.00
<b>Bouillabaisse</b> (mixed seafood) served with a tomato and saffron broth with an aioli crostini	\$26.00
<b>Simmered Chicken</b> on the bone with jasmine rice with tomato, bell peppers, onions, Piment D' Espelette and white wine	\$24.00
<b>Rosemary Burger*</b> filet mignon, caramelized onions, tomato, aged cheddar cheese with white truffle oil, chipotle cream on a brioche bun and fries	\$23.00
<b>Traditional Beef Bourguignon</b> with creamy pasta	\$26.00
<b>Black Angus Ribeye*</b> served with potatoes and vegetables	\$28.00
<b>Creamy Vegetarian Risotto</b>	\$22.00
<b>Vegetarian Lasagna</b> served with a salad	\$22.00
<b>Daily Side</b> (please ask server)	

***We are proudly Eco-friendly and use local farmers and organic products for most of our menu.***

***\*Consuming raw or undercooked food can lead to food borne illness.***