

Starters

Shrimp and Mussel Beurre Monte	\$19
Red Argentina Shrimp and PEI Mussels, Butter, Garlic, and Herbs	
Escargot Provencal	\$19
Burgundy Helix Snails, Champagne, Garlic, Herbs, and Butter	
Burrata	\$17
Burrata, Broccoli Puree, Apple Gel, Baby Carrot Ribbons, Balsamic Reduction, Fried Shallot	
Smoked Trout	\$17
Pumpkin Profiterole, Stuffed Smoked Trout Rillettes, Fall Spiced Sugar	
Jumbo Scallop	\$22
Jumbo Scallop, Cauliflower Puree, Raisin Grenobloise Vinaigrette, Chive Oil	
Tuna Tartare	\$19
AAA Saku Block, Kimchee, Thai Chili Sauce, Chive Oil	
A5 Wagyu	\$84
3 oz Japanese A5 Wagyu 10+, Veal Demi Reduction	

Soups and Salads

Shrimp and Butternut Squash Bisque	\$16
Red Argentina Shrimp, Butternut Squash, Cognac, Fall Spices	
Beef Barley	\$11
Rich Beef Stock, Pearl Barley, and Vegetables	
Grilled Caesar Salad	\$12
Romaine Lettuce, Creamy Dressing, Parmesan Cheese, and Sourdough Croutons	
Roasted Beet Salad	\$15
Roasted Red Beets, Golden Beets, Field Greens, Grape Tomato, Cucumber, Goat Cheese Crumbles, Candied Pecans, Creamy Sherry Vinaigrette	
House Salad	\$8
Field Greens, Heirloom Grape Tomato, Roasted Pepita and Sunflower Seeds, Champagne Vanilla Vinaigrette	

Entrées

6 oz Filet Mignon \$43
Center Cut Black Angus Beef, Potato Au Gratin, Roasted Carrot and Squash Medley, Marchand de Vin

Chef Cory's Infamous Shrimp and Grits \$36
Southern Grits, Red Argentina Shrimp, Bacon, Onion, Red Pepper, Tomato Gravy, and Scallion Threads

Prime Short Ribs \$44
Pomegranate, Demi Glace, Red Wine, Garlic Mash, and Baby Carrots

Wagyu Bolognese \$32
Traditional Italian Beef and Sausage Ragu, Pappardelle Pasta, Chive Oil

Daniel's Signature Crab Cake Market Price
Jumbo Lump Blue Crab, Shrimp Mousse, Dijon Cream, Potato Au Gratin, Haricot Vert

14 oz Ribeye \$59
Black Angus Beef, Maitre D' Butter, Garlic Mash, Baby Carrots

Chicken Piccata \$32
Panko Chicken Breast Cutlet, Capers, Lemon, Italian Parsley, and Angel Hair Pasta

Jumbo Lump Stuffed Flounder \$39
Atlantic Flounder, Jumbo Lump Crab, Bearnaise Sauce, Haricot Vert, Potato Au Gratin

A5 Wagyu Market Price
Japanese A5 10+ Wagyu Strip, Potato Au Gratin, Haricot Vert

Duck Confit Carbonara \$36
Slow Roasted Duck Confit, Peas, Pancetta, Parmesan, Heavy Cream, Herbs, Rigatoni Pasta

Lamb Shank \$41
Braised Lamb Fore shank, Herb Polenta, Roasted Carrot and Squash Medley

Squash Risotto \$29
Arborio Rice, Herbs, White Wine, Variety of Squash, Parmesan

Signature Tasting Menu \$97
Tuna Tartare with Kimchee 3 oz Crab Cake Prime Short Rib 3 oz Filet Mignon, Marchand De Vin, Potato Au Gratin, Squash Puree, In House Glace