

small plates

Lobster Bisque

Langoustine garni. 5

Phyllo Wrapped Baked Brie

Apricot chutney, roasted garlic, French bread. 12

Grilled Portabella Mushroom

Goat cheese and sun-dried tomato creole oil. 9

House Ground Filet Sliders

Maytag bleu cheese, caramelized onions, arugula, pretzel roll, house potato chips. 8

Artichoke Spinach Dip

Lahvosch crisps. 7

Flash Fried Calamari

Sweet garlic chile sauce, pickled cucumber salad. 8

*Ahi Tuna Tartare

Ginger – soy, crispy wontons, wasabi aioli, orange tobikko. 12

Basket of Frites

Twice cooked Belgian fries tossed with fresh grated parm and truffle oil. 5

Margherita Pizza

Oil, garlic, mozzarella, provolone, asiago, pomodoro tomatoes, fresh basil. 11

salads

Caesar

Romaine hearts, house made caesar dressing, anchovy, shaved parmigiano 5/8

Arugula

Goat cheese, toasted garlic chips, apple sherry vinaigrette. 5/8

Roasted Beet

Spring greens, beets, spiced pecans, bleu cheese, balsamic syrup and white truffle oil. 5/8

Add grilled chicken, salmon, shrimp or steak to any salad. 5

Gary R. Klinefelter, CCC – Executive Chef / Owner

Andrea L. Rupert – Sous Chef

bigger plates

Roasted Butternut Squash Ravioli

Pancetta, brown butter, alumette vegetables. 18

Prince Edward Island Mussels (Please choose one of the following preparations).

Garlic, white wine & butter / Spicy coconut lemongrass sauce & cilantro / Bacon bleu cheese cream

Served with crusty bread. One pound 12, Two pounds 18

Add an order of twice cooked Belgian fries with basil mayonnaise for \$4

*Coriander Crusted Sea Scallops

Apples, leeks, frisee and cider butter reduction, white truffle oil. 26

Cajun Shrimp Pasta

Mushrooms, tomatoes, Cajun parmesan cream. 18

*Ahi Tuna

Pepper crusted, seared rare, mango seaweed salad, wasabi soy drizzle, coconut furikake jasmine rice, orange tobikko. 24

Jumbo Lump Crabcakes

Mango chutney, red thai curry, sautéed seasonal vegetables, crispy sweet potato straws. 24

Seafood Risotto

Shrimp, scallop, langostinos, lump crabmeat, tomatoes, saffron, parmesan cheese and lobster butter. 24

*Grilled Filet Mignon

Goat cheese, langostinos, brandied lobster demi – glace. 28

*Steak Frites

Grilled NY Strip steak, herb compound butter, twice cooked Belgian fries, sautéed vegetables. 24

With Maytag bleu cheese. 26

Braised Beef Short Ribs

Bacon, pearl onions, cabernet demi – glace, risotto, sauteed vegetables. 24

Asiago Crusted Chicken

Roasted garlic, pancetta, basil, tomatoes, white wine, sautéed vegetables, garlic potatoes. 19

Coconut Curry Chicken

Massaman curry, coconut milk, tamarind, potatoes, pearl onions, cashews, pickled cucumbers. 19

Not Responsible for Steaks Prepared over Medium

20% Gratuity will Automatically Be Added to Parties of 8 People or More

We take pride in using organic, local, sustainable agriculture whenever possible.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.