



APPETIZERS

Oysters on the Half Shell

Chef's Selection of Locally
Sourced Oysters

\$18 (6) \$36 (12) GF

Eggplant "Fries"

Parmesan / Basil "Ketchup" \$11

can be GF

Thai Chicken Wings

Sweet and Spicy Thai Chili Sauce
Lime Cilantro Crema/Celery Sticks

Available Bone-in or Boneless

\$16 can be GF

Chorizo Mussels

P.E.I. Mussels / Chorizo

Roasted Fennel

White Wine European Butter

Grilled Bread \$15 can be GF

Charcuterie

House Selection of Meats / Olives

Fig Jam / Pickled Vegetables

House Bread \$25 can be GF

Duck Wings

Sweet & Spicy Asian Dry Rub
Scallions / Napa Cabbage \$16

Sizzling Escargot

Helix Snails / White Wine

Garlic Butter / Spinach

Asiago / Grilled Bread \$15 can be GF

Spinach Stuffed Mushrooms

Gruyere Cheese

Spring Vegetables

Red Pepper Hollandaise \$14 GF

Shrimp Egg Roll

Radicchio / Bok Choy / Kim Chi

Spicy Apricot Plum Glaze \$14

Shrimp Ceviche

Onion / Garlic / Jalapeno / Cilantro /

Mojo / Avocado Puree \$16 can be GF

Hummus Bi Tahini

Vegetable Crudité /

Grilled Bread \$12

Can be GF / can be Vegan

SOUP AND SALAD

French Onion Soup

Gruyere Cheese / Crouton \$10 can be GF

Lobster Bisque

Sherry Gastrique

Cup \$12 Bowl \$15 GF

Avgolemono

Crispy Leeks

Cup \$7 Bowl \$10

Caesar Salad

Crisp Romaine / Herb Croutons

Parmesan/ Asiago Crisp

House-made Creamy Dressing \$13 can be GF

Grilled Pear and Chevre

Baby Arugula / Red Onions / Pralines Honey Dill Vinaigrette

Crispy Poppyseed Flatbread \$16 can be GF / can be Vegan

Grilled Salmon Niçoise

Grilled Salmon / Mixed Olives / Tomato / Haricot Verte

Red Onion / Hard Boiled Egg / Lemon Basil Vinaigrette \$25 GF

Add to Above Salads

Grilled Boneless Chicken \$7 Faux Soy Chicken \$6

Boneless Korean Short Rib \$9 Grilled Shrimp \$9

Grilled Salmon \$12

ENTRÉES

The Ultimate Mushroom Risotto

Mushroom Duxelles / Shaved Truffles
Mixed Wild Mushrooms / Pressed Trumpet Mushrooms
Roasted Tomato / Arugula \$32 can be GF

Lobster Risotto

Fresh Shucked Lobster / Saffron / Roasted Tomatoes
Basil Lemon Gremolata / Parmigiano Reggiano
Market Price can be GF

Rustic Grilled Ratatouille

Yellow Squash / Zucchini / Eggplant / Fried Tomato / Spinach
Burrata Cheese / Balsamic Glaze \$26 can be GF / can be Vegan

Add to Above Ratatouille

Grilled Boneless Chicken \$7 Faux Soy Chicken \$6
Boneless Korean Short Rib \$9 Grilled Shrimp \$9
Salmon \$12

Cavatelli Pasta and Broccoli Rabe

Garlic / Olive oil / Red Pepper Flake / Parmesan
\$19 can be GF

Add to Above

House Made Sausage \$5 Grilled Boneless Chicken \$7
Sautéed Shrimp \$9
Choose 2- \$7.00 Choose 3- \$8.00

Escargot and Gnocchi

Escargot / Potato Gnocchi / Roasted Tomato
Spinach / Pancetta \$25

Pretzel Crusted Salmon

Bourbon Mustard / Sautéed Mustard Greens
Caraway Spaetzle \$32 can be GF

Seafood Cataplana

Shrimp / Scallop / Salmon / Haddock / Mussels / Butter Beans
Tomato Broth / Chorizo / Grilled Ciabatta \$38 can be GF

Boneless Korean Short Ribs

Kimchi / Jasmine Rice / Miso Aioli \$28 can be GF

40 Cloves Chicken

Crispy Skin Garlic Chicken / Mashed Potato / Honey Glazed Carrots
Honey Chicken Au Jus \$28 can be GF

Pork Osso Bucco

Root Vegetables / Sweet Pea Ravioli / Mushy Peas \$34

18-20 oz Porchetta Tomahawk

Pork Tomahawk / Garlic Mashed Potato / Asparagus \$36 can be GF

Moroccan Lamb Chop

Ras el Hanout / Israeli Couscous / Dried Apricots / Pistachio Broccoli Rabe
Cucumber Yogurt Sauce \$47 can be GF

CUTS all GF

All Cuts Come with:

Roasted Garlic Mashed Potatoes and Asparagus

Bistro Steak 10 oz \$27

16 oz Veal Chop \$47

12 oz Center Cut Prime Sirloin \$44

8oz Center Cut Filet Mignon \$44

Choice of Sauce all GF

Bearnaise/ Black Truffle Butter/ Red Wine Demi-Glace

Before placing your order, please inform your server if anyone in your party has a food allergy.