



STARTERS

- CRAB BISQUE** Marsala, Sweet Potato, Dill 12
- GRILLED CAESAR** Sourdough Crumble, Preserved Lemon, Parmesan 14
- CAVIAR FRIES** Hackleback, Crème Fraiche 24
- CRISPY BRUSSELS SPROUTS** Orange Chili Glaze, Curry Cashews 12
- MOZZARELLA 3-WAYS** Burrata, Smoked, Buffalo, Seasonal Garnishes 21
- CHOPPED SALAD** Tomato, Feta, Roasted Peppers, Croutons, Oregano Red Wine Dressing 15
- LOCAL OYSTERS** Half Dozen, Pink Peppercorn Mignonette 18
- PORK BELLY SLIDERS** Pickled Veggies, Cilantro, Spicy Mayo 16
- SMOKED SALMON DIP** Caper, Dill, Warm Baguette 18

ENTREES

- BLACKENED KING SALMON** Cauliflower Puree, Broccolini, Burnt Scallion Pesto 34
- BRAISED BISON SHORT RIBS** Charred Cabbage, Mashed Potatoes, Cippolini Onions, 42
- BONE IN CHICKEN BREAST** Carbonara Risotto, 75^o Local Egg, Shaved Parmesan Cheese 28
- MUSHROOM BOLOGNESE** Rigatoni, Truffle Whipped Ricotta, Herbs 30
- FILET MIGNON** 8 oz, Asparagus, Mashed Potatoes, Whiskey Hollandaise 54
- HALIBUT** Red Pepper Polenta, Succotash, Lemon Butter 44
- NY STRIP** Truffle Parmesan Fingerling Potatoes, Olive Oil Poached Tomatoes 46
- SEARED SCALLOPS PICATTA** Garlic Parmesan Breadcrumbs, Spaghetti, Baby Kale, Lemon Butter Sauce 44

SIDES

8

- BAKED POTATO**
ASPARAGUS
FRIES
MASHED POTATOES
BROCCOLINI
TRUFFLE PARMESAN FINGERLING POTATOES