

## - chef inspired cocktails -

|  |  |    |
|--|--|----|
| gin & juice                                      |  | 12 |
| gin, tequila, campari, thyme, luxardo, pineapple |  |    |
| la mela di milano                                |  | 12 |
| bourbon, apple, pineapple cider, lavender        |  |    |

## - starters -

|                           |    |                          |    |
|---------------------------|----|--------------------------|----|
| pasta                     | 14 | applewood bacon*         | 16 |
| weekly selection          |    | brussels sprouts         |    |
| yellow fin tuna*          | 15 | wee wellingtons*         | 21 |
| avocado, sweet thai chili |    | roasted mushrooms, cream |    |

## - shellfish -

|   |  |         |
|---|--|---------|
| east coast oysters*   |  | 19   35 |
| cocktail, mignonette  |  |         |
| crab tartine*   |  | 22      |
| focaccia, edamame, fennel, olive oil                          |  |         |
| tiger shrimp*   |  | 21      |
| cucumber, radish, cocktail, greens                            |  |         |
| braised mussels*  |  | 14      |
| white wine, garlic, basil, focaccia                           |  |         |
| shellfish platter*  |  | MKT     |
| lobster, crab meat, scallops, shrimp, oysters, trio of sauces |  |         |

## - soups -

|                           |  |    |
|---------------------------|--|----|
| french onion soup         |  | 12 |
| gruyere, grilled cheese   |  |    |
| root vegetable            |  | 12 |
| parsnip, rutabaga, carrot |  |    |

## - salads -

|  |  |    |
|--|--|----|
| romaine*   |  | 13 |
| caesar dressing, sundried tomato, parmesan, focaccia crouton     |  |    |
| garden lettuce   |  | 14 |
| balsamic, strawberries, wonton crisps, bleu cheese, pistachios   |  |    |
| iceberg*   |  | 14 |
| herbed buttermilk dressing, fennel, cucumber, bleu cheese, bacon |  |    |
| rocket   |  | 14 |
| grapefruit vinaigrette, endive, orange, walnut,                  |  |    |

if you have a food allergy please speak with the chef, the manager or your server.

\*consuming raw or undercooked meat, seafood, poultry, or eggs may increase your risk of food-borne illness.

## - steaks & chops -

### usda certified prime beef

|                       |    |                       |    |
|-----------------------|----|-----------------------|----|
| filet mignon 8 oz*    | 47 | ribeye 16 oz*         | 47 |
| new york strip 14 oz* | 49 | bone-in ribeye 24 oz* | 66 |

### snake river farms american wagyu

|                 |         |             |         |
|-----------------|---------|-------------|---------|
| eye of rib eye* | 10   oz | tenderloin* | 15   oz |
| zabuton*        | 42      | bavette*    | 47      |

### specialty cuts

|                               |    |                               |         |
|-------------------------------|----|-------------------------------|---------|
| veal chop 16 oz*              | 53 | duck breast*   farro, almonds | 42      |
| rack of lamb*   half or whole |    |                               | 46   78 |

### accompaniments

|                   |    |                      |   |
|-------------------|----|----------------------|---|
| lobster tail      | 33 | brandied onions      | 6 |
| crab oscar*       | 22 | black truffle butter | 3 |
| scallops*         | 18 | bordelaise           | 3 |
| rogue bleu cheese | 7  | au poivre            | 3 |

## - fish & seafood -

|   |  |  |     |
|---|--|--|-----|
| diver scallops*   |  |  | 32  |
| herbed potato hash, sour cream, bacon                     |  |  |     |
| chilean salmon*   |  |  | 30  |
| lemongrass jasmine rice, chervil                          |  |  |     |
| crusted halibut*  |  |  | 36  |
| carnival cauliflower, chervil                             |  |  |     |
| crab & lobster cake                                       |  |  | 43  |
| pesto gemelli, sundried tomato                            |  |  |     |
| maine lobster   |  |  | MKT |
| two pound   choice of steamed, broiled, or butter poached |  |  |     |

## - for the table-

|                               |    |
|-------------------------------|----|
| creamed spinach               | 14 |
| roasted wild mushrooms        | 14 |
| truffle mac & cheese          | 15 |
| baked potato                  | 9  |
| duck fat fries                | 13 |
| bacon cheddar mashed potatoes | 14 |
| garlic mashed potatoes        | 10 |
| horseradish mashed potatoes   | 10 |
| grilled asparagus             | 14 |
| steamed broccoli              | 10 |

kevin longmire *chef de cuisine* | alexander link *restaurant manager*