

STARTERS

Charcuterie and Cheese Board

choose three- \$15 choose five- \$20 whole board- \$32

served with cornichons, house-pickled vegetables,
stone ground mustard, French bread

Capicola | Smoked Duck Breast | Cold Smoked Salami | Summer Sausage
Hook's Five-Year Cheddar | SarVecchio Parmesan
Emmi Roth Grand Cru Gruyere | Carr Valley Glacier Blue



Sautéed Escargot \$15

Jones Dairy Farm cherrywood smoked bacon, forest mushroom ragout, phyllo cup

F/I/T Jumbo Shrimp Cocktail \$17

garden vegetable relish, charred lemon, celery seed cocktail sauce

Smoked Bacon and Apple Flatbread \$14

thick cut bacon, Granny Smith apples, caramelized onion, Gorgonzola, fig glaze

Lump Crab Cakes \$15

shaved fennel salad, piquillo pepper sauce

SOUPS



Potato Leek \$6 cup \$8 bowl

cream sherry, chive oil

Chef's Soup of the Day \$6 cup \$8 bowl

SALADS

Wedge \$10

baby iceberg, roasted tomatoes, rosemary peppercorn bacon,
pearl onion, buttermilk ranch dressing

Mixed Greens \$10

Burrata cheese, compressed melon, sourdough crouton, basil vinaigrette

F/I/T Baby Arugula \$10

roasted beets, orange segments, LaClare Farms goat's cheese,
toasted pistachio, balsamic vinaigrette

ENTRÉES

select two sides to accompany your entrée

6 oz. Prime Beef Tenderloin \$42

Port wine demi-glace

Roasted Black Cod \$36

carrot ginger emulsion

14 oz. Grilled Rib Eye \$52

whole grain mustard cream

F/I/T **Seared Sea Scallops \$41**

melted leek fondue

BBQ Spice-Rubbed Pork Porterhouse \$34

apple butter



Roast Garlic-Crusted Strauss Lamb Rack \$53

lamb jus

F/I/T **Pan-Seared Salmon \$30**

blood orange beurre blanc

Smoked Ham and Leek Stuffed Quail \$30

quince glaze

SIDES

Sour Cream & Chive Whipped Potatoes | Sweet Potato Pave
Garlic Smashed Fingerling Potatoes | Farro And Cranberry Pilaf
Sea Salt Roasted Asparagus | Wilted Baby Spinach
Grilled French Green Beans | Honey Glazed Baby Carrots

ADDITIONS

Seared Scallops (2) \$21

Jumbo Shrimp (3) \$14

Lump Crab Cake (1) \$10



Signature Item

F/I/T Items created lower in calories, sodium and added sugar.

There is a risk of food borne illness when eating foods of animal origin raw or undercooked.

Vegetarian and Gluten-Friendly Menus Available