

# DINNER

## APPETIZERS

<b>Onion Soup Gratinée</b>	<b>\$16</b>	<b>Homemade Duck Terrine</b>	<b>\$18</b>
		with Cornichons	
<b>*Bistro Salad</b>	<b>\$16</b>	<b>Escargots in Puff Pastry</b>	<b>\$17</b>
with Baby Radish, Pink Grapefruit & Balsamic Vinaigrette		with Butter, Garlic & Parsley	
<b>Warm Aged Goat Cheese</b>	<b>\$18</b>	<b>*Tuna Tartare*</b>	<b>\$20</b>
Wrapped in Pastry Leaf, Spring Mix, Lardons & Garlic Crostini		with Avocado	
<b>*Baby Arugula</b>	<b>\$17</b>	<b>*Steak Tartare*</b>	
Red Beets, Feta Cheese, Citrus Emulsion & Candied Walnuts		<b>App \$24</b>	<b>Entrée \$33</b>
<b>La Belle Farms Foie Gras</b>	<b>\$28</b>		
with Granny Smith Apples, Concord Grapes & Port Wine Demi			

## SHELL FISH

<b>*Shrimp Cocktail</b>	<b>\$19</b>	<b>Oysters on the Half Shell*</b>	<b>\$19</b>
		Blue Point 1/2 Dozen	
<b>Lump Crab Cakes</b>	<b>\$19</b>	Goose Point 1/2 Dozen	
with Celery Root Slaw & Chipotle Remoulade		<b>*PEI Mussels</b>	
<b>Fried Calamari</b>	<b>\$17</b>	in White Wine, Garlic & Shallots	
with Spicy Marinara		<b>App \$18</b>	<b>Entrée \$28</b>

## MEAT & POULTRY

<b>*Chicken Paillard*</b>	<b>\$29</b>	<b>Braised Lamb Shank</b>	<b>\$43</b>
with Arugula, Pommes Frites & Balsamic Reduction		with Mushrooms, Risotto, Vegetable Ragu & Young Leeks	
<b>*Free Range Chicken Breast*</b>	<b>\$30</b>	<b>Filet Mignon*</b>	<b>\$54</b>
with Rosemary Shallot Sauce, Mashed Potatoes & Haricots Verts		with Gratin Dauphinois, Red Wine Onions & Espagnole Sauce	
<b>Coq au Vin</b>	<b>\$32</b>	<b>*Center Cut Pork Chop*</b>	<b>\$35</b>
Juniper & Pearl Onions with Garlic Potato Purée		with Polenta Cake, Brussels Sprouts & Apple Compote	
<b>*Creekstone Farms Steak Frites*</b>	<b>\$43</b>	<b>*Roasted Muscovy Duck Breast*</b>	<b>\$39</b>
with Maitre d'Hotel Butter		with Wild Rice, Cranberry Chutney & Mango Drizzle	
<b>*Creekstone Farm Steak Au Poivre*</b>	<b>\$45</b>	<b>*Pan Roasted New Zealand Lamb Chops*</b>	<b>\$58</b>
with Hand Cut Pomme Frites		with Garlic Potato Purée, Haricots Verts & Sauce Merlot	
<b>*Creekstone Farm Hanger Steak*</b>	<b>\$43</b>		
with Bordelaise Sauce & Pommes Frites			

## PASTA

<b>Homemade Fried Gnocchi</b>	<b>\$24</b>
with Pesto Cream Sauce	
<b>Whole Wheat Goat Cheese Ravioli</b>	<b>\$24</b>
with Arugula, Sun Dried Tomato & Saffron	
<b>Mushroom Duxelle Ravioli</b>	<b>\$28</b>
with Truffle Cream Sauce	

## SIDES

<b>Haricots Verts</b> \$10.00	<b>Sautéed Spinach</b> \$10.00
<b>Garlic Potato Purée</b> \$7.00	<b>Brussels Sprouts</b> 11.00
<b>Pommes Frites</b> \$12.00	

## FROM THE SEA

<b>Branzino a La Barigoule</b>	<b>\$36</b>
with Olive, Roasted Tomato & Caper Couscous	
<b>*Roasted Atlantic Wild Salmon*</b>	<b>\$34</b>
Vegetable Medley & Caper Lemon Aioli	
<b>*Sesame Encrusted Ahi Tuna*</b>	<b>\$36</b>
with Baby Bok Choy, Saffron Potatoes & Balsamic Drizzle	
<b>*Blackened Yellowfin Tuna*</b>	<b>\$28</b>
Niçoise Salad	
<b>Penne with Black Tiger Shrimp, Scallops</b>	<b>\$35</b>
Sun Dried Tomatoes, Olives, White Wine, Garlic & Shallots	
<b>*Lobster Risotto</b>	<b>\$35</b>
with Saffron & Peas	

\*Gluten Free \*

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase your Risk of Foodborne Illness.

