



APPETIZERS

Gazpacho

3.75/4.75

White Tuna Carpaccio

Served with Cucumber, Parsnip and Watercress Salad
topped with Wasabi Aioli

12.00

Pan Seared Foie Gras

Served over Toasted Brioche with Pickled Lingonberries

16.00

House Made Wild Mushroom Ravioli

Served with a Tarragon Cream Sauce

9.00

Oyster Pan Roast

Fresh Shucked Oysters in a Cream Pan Sauce
with Brioche Croutons

10.00

SALADS

Vine Ripened Tomato & Fresh Mozzarella Salad

With Balsamic Reduction, Extra Virgin Olive Oil and Arugula

8.00

Baby Iceberg

With Blue Cheese dressing and Port-Wine Reduction

5.00

Traditional Caesar Salad

With White Anchovies

4.00

House Garden Salad

3.50

ENTRÉES

Grilled Cedar Planked Canadian Salmon Filet

Served with Pea Tendrils and Roasted Garlic and Cracked Pepper Gnocchi
20.00

Prosciutto Wrapped Shrimp

Topped with Caponata and served over Creamy Polenta with Broccoli Rabe
22.00

Chilled Poached Hawaiian Escolar

Served over Cucumber Gelatin and Squid Ink Noodles topped with
a Tasmanian Sweet Red Crabmeat Salad
26.00

Caramelized Sea Scallops

Served with an Arugula Risotto Cake and a Shaved Fennel and Citrus Salad
23.00

Grilled Veal Chop

Served with Creamy Cannellini Beans, Black Truffle Gloss and Baby Green Beans
36.00

Pan Seared Filet Mignon

Served with Bouchard Blue Cheese Whipped Potatoes
with a Port Wine Reduction and Baby Green Beans
30.00

Ancho Maple Rubbed Grilled 16oz. Rib Eye

Served with Confit Fingerling Potatoes, Homemade BBQ Sauce and Broccoli Rabe
25.00

Pan Seared Statler Chicken

Served with "Coq au Vin" Risotto and Baby Green Beans
24.00