

## Starters

**Arugula & Frisée Salad** **\$10**  
Danish bleu cheese, apple chips, bacon balsamic vinaigrette

**Butter Lettuce Salad** **\$12**  
Chioggia beets, candied walnuts, fine herbs, buttermilk dressing

**Hearts of Romaine Salad** **\$9**  
Croutons, lemon parmesan dressing (with chicken, add \$4)

**Iceberg Wedge Salad** **\$9**  
Crispy salami, vine-ripened tomatoes, smoked mozzarella dressing

**Navy Bean and Ham Hock Soup** **\$9**  
Croutons, extra virgin olive oil

**Crab Cakes** **\$10/\$19**  
Napa cabbage slaw, soy-citrus vinaigrette

**Creamy Polenta** **\$8**  
Parmesan-Reggiano, sour cream, spicy tomato sauce

**Paquillo Pepper Chile Relleno** **\$10**  
House-made chorizo, goat cheese, jicama slaw

**Crispy Spaetzle** **\$12**  
Applewood smoked bacon, baby mizuna, pickled onions,  
aged sherry vinaigrette, whole grain mustard cream

**Wild Mushroom & Goat Cheese Strudel** **\$14**  
Crispy brick dough, English pea purée, beurre blanc

**Oysters on the Half Shell** **\$11/\$20**  
Today's selection, red wine vinegar mignonette

**Steamed Mussels** **\$16**  
Andouille sausage, oven roasted tomatoes, leeks, roasted garlic,  
fine herbs, white wine

## Entrées

**Cumin & Black Pepper Encrusted Ahi** **\$30**  
Chorizo fork-crushed fingerling potatoes, baby mizuna,  
pickled onions, paquillo pepper cream

**Pan Roasted Salmon** **\$26**  
Saffron cous-cous, golden raisins, pine nuts, baby spinach,  
madras curry yogurt

**Pan Roasted Chicken Paillard** **\$24**  
Potato purée, crimini mushrooms, roasted garlic,  
baby spinach, natural chicken jus

**Duck Cassoulet** **\$27**  
Andouille sausage, pancetta, white beans, bread crumbs,  
charred radicchio, fine herbs

**Pan Roasted Pork Tenderloin** **\$22**  
Granny Smith apples, carnitas, grits, mustard beurre blanc

**Rock Shrimp Pesto Cellentani** **\$20**  
Roasted tomato sauce, arugula, shaved parmesan

**Today's Roast**  
Check with your server

**Market Price**

## **Steaks**

*All steaks are 14 oz., 100% naturally grain-fed, with no antibiotics, hormones or steroids  
Served with potato purée, watercress, horseradish cream, and red-wine demi-glace*

**Pan Roasted New York Steak** **\$29**

**Pan Roasted Rib-Eye Steak** **\$32**

## **Sides**

**Fries** **\$4**

**Zucchini Fries** **\$4**

**Brussel Sprouts** **\$4**

**Green Beans** **\$4**

**Mushrooms** **\$4**

**Potato Purée** **\$4**

**Spinach** **\$4**

**\$2.00 split charge for starters / \$4.00 split charge for entrées**

**\$25.00 Corkage fee / Not available for Wine List offerings / No Exceptions!**

**20% gratuity added for parties of 6 or more**

**Gift Card not valid for gratuity**

**Please let us know of any food allergies**

**Please inquire about private parties**