

DINNER MENU

SOUPS + SALADS

CRAB BISQUE 16

NEW YEAR'S SOUP 16

COLLARD GREENS, HAM, BLACK EYED PEAS

MIXED GREENS SALAD 13

MISO VINAIGRETTE

KALE SALAD 16

SPICY DRESSING, BEEMSTER CHEESE,
TOASTED SESAME SEEDS

ROASTED PEAR & BURRATA 16

BABY ARUGULA, RED ONION, BALSAMIC GLAZE

CAESAR SALAD 15

GARLIC CROUTONS, PECORINO ROMANO

ROASTED BEET SALAD 15

ARUGULA, GOAT CHEESE, PICKLED ONIONS,
ALMONDS, HONEY, RED WINE OLIVE OIL

WINTER SALAD 16

GREENS, RADICCHIO, APPLES, PEARS, CANDIED PECANS,
DRIED CRANBERRIES, BLUE CHEESE, CIDER VINAIGRETTE

STARTERS

OYSTERS ON THE HALF SHELL
24 | HALF-DOZEN 48 | DOZEN

POTATO LATKES 18

SMOKED SALMON, DILL CREAM

TUNA TATAKI 24

GINGER SOY, WASABI AIOLI

CRISPY DUCK CONFIT ROLLS 16

MARINARA SAUCE

WILD SHRIMP COCKTAIL 4.5 EACH

TRADITIONAL COCKTAIL SAUCE

DEVEILED EGGS 16

SMOKED TROUT, TROUT ROE,
PICKLED MUSTARD SEEDS, DILL

MUSHROOM TRUFFLE ARANCINI 19

MARINARA SAUCE



ENTREE

8 OZ GRASS-FED FILET MIGNON 52

AU GRATIN POTATOES, CREAMED SPINACH,
CHIANTI DEMI

GRILLED RACK OF LAMB 48

BRAISED WHITE BEANS, SAUTEED BABY KALE,
GREMOLATA

CRAB CAKES 46

WARM POTATO SALAD, ASPARAGUS,
MUSTARD REMOULADE

SEARED DUCK BREAST 44

ROASTED BABY CARROTS, BRUSSELS, CAULIFLOWER,
PORT WINE REDUCTION

GRILLED VEAL CHOP 48

ROASTED POTATOES, BRUSSELS, BACON BRANDY DEMI

CHILEAN SEA BASS 48

PURPLE STICKY RICE, BABY BOK CHOY

LOBSTER RAVIOLI 39

SPINACH, CHERRY TOMATOES, SHERRY CREAM SAUCE

STUFFED ACORN SQUASH 29

QUINOA, ARUGULA, PEPITAS, SQUASH COULIS