

First Plate

Gazpacho Heirloom Tomato and Tomatillo, Jumbo Lump Crab 9

Artisanal Cheese Board Seasonal Fruits, Grilled Baguette, Local Honey 14

French Onion Soup IPA Braised Onions, Gruyere Crust 7

Ahi Tuna Ceviche Fresh Tuna, Endive, Crispy Wonton, Wasabi Aioli 15

Lemongrass Steamed Mussels Ginger Broth, Warm Baguette 14

Louisiana Shrimp Cocktail New Orleans Remoulade 14

Greens

Market Salad Greens, Cucumber, Tomato, Pickled Onion, Balsamic 8

Spinach Salad Crispy Goat Cheese, Berries, Pine Nuts, Ginger Vinaigrette 10

Caesar Romaine, Garlic Croutons, Parmesan 9

Radicchio and Endive Salad Feta Cheese, Roasted Tomatoes, Bacon Honey Vinaigrette 10

"Food is the Essence of Life" which nourishes body, mind, and soul, while cooking is an endless journey of refinement and the honing of your craft." We believe in using only the freshest ingredients to create dishes unique in composition and presentation. We have a firm commitment in sourcing regional products whenever possible and a tremendous respect for the local farming community.

Executive Chef - Alexia Fliss Sous Chef - Lucilo Torres



Mains

Faroe Island Salmon 26

Teriyaki Glaze, Warm Soba Noodle Salad

Marsala Glazed Bone-In Chicken 25

Braised Radicchio, Mushrooms, Hand Made Tagliatelle

Pan Seared Diver Scallops 34

Crispy Pork Belly, Sweet Potato & Parsnip Gratin, Mango Gastrique

Deconstructed Veal Lasagna 26

Veal Ragu, Handmade Pasta, Fresh Ricotta

Maple Leaf Farms Duck Breast 30

Roasted Fingerling Potatoes, Pickled Blueberry Reduction

Spring Tagliatelle 22

Broccolini, Roasted Peppers, Blistered Tomatoes, Chablis Garlic Sauce

From The Grill

Steak Frites Au Poivre 80z Flat Iron Steak, Crispy Fries 26

New York Strip 14 oz Strip, Scallion Potatoes, Aged Shoyu 34

Filet Mignon 8 oz Filet, Creamy Whipped Potato 36

Kobe Burger 8 oz Kobe Beef, Truffle Parmesan Fries 17

Coriander & Espresso Crusted Ribeye 12oz Ribeye, Gorgonzola Smashed Potatoes

Swordfish Mediterranean Hericot Vert Salad 32

36

Additions

Shrimp 10

Scallops 16

Truffle Fries 6

Please inform us of any Dietary Issues or Food Allergies

Note: Thoroughly Cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness