

### First Plate

Lobster Bisque 9 Fresh Pacific Lobster

French Onion Soup 7
Braised Onion, Gruyère Crust

Seared Rare Ahi Tuna 12 Wasabi, Wakame, Cold Sesame Noodle

Regional Artisanal Cheese Board 14
Local Fruit, Grilled Baguette, Fig Compote, Honey

Butternut Squash Ravioli 9
Sage Brown Butter

# **Market Greens**

Organic Field Greens 5
Cucumber, Tomato, Pickled Onion, Balsamic

Arugula Salad 9
Shaved Fennel, Citrus Segments, Pine Nuts, Citrus Vinaigrette

Spinach Salad 10 Herbed Goat Cheese, Pickled Vegetables, Honey Poppy seed Vinaigrette

Classic Caesar 8 Romaine, Garlic Crouton, Parmesan

#### **Mains**

House Made Pappardelle 26
Lobster, Roasted Peppers, Asparagus, Light Cream Sauce

Pan Seared Diver Scallops 30
Pumpkin Risotto

Maple Leaf Farms Duck Two Ways 32

Pan Seared Breast, Confit Leg, Lemon Scented Lentil, Honey Glaze

Pan Roasted Cornish Hen 26
Butternut Squash Whipped Potato, Mushroom Cream Sauce

Osso Bucco 30
Risotto Milanese, Gremolata

Spelt Risotto 22
Toasted Spelt, Butternut Squash, Wild Mushroom Ragu

# From The Grill

Grill Flat Iron "Steak Frites" 24
Au Poivre Crispy Fries

New York Strip (14 oz) 32 Scallion Potatoes, Aged Shoyu Sauce

Char Grillled Filet Mignon 34
Whipped Potato, Thyme Butter

Kobe Burger (80z) 16 Brioche Roll, Caramelized Onion & Bacon Spread, Truffle Frites

> Bone In Pork Chop(10 oz) 28 Stuffed with Prosciutto & Mozzarella, Butternut Squash Whipped Potato

# **Enhancements**

Pan Seared Diver Scallops (4 oz.) 16 Grilled Shrimp 14

### Accents

Truffle Parmesan Shoestring Fries 6 Sautéed Brussels Sprouts Pancetta 6 Wild Mushroom Ragu 6