

Appetizers

Crab Cakes
Jumbo Lump Crab, Pan Seared
14.00

Grilled Shrimp Cocktail
Jumbo Shrimp, Spicy Cocktail Sauce
15.00

Spiced Beef Carpaccio
Micro Greens, Parmesan Cheese, Lemon Vinaigrette
10.00

Crisped Sweet Breads
Strawberry Chipotle Sauce, Brioche Crouton
13.00

Portobello Mushroom Ravioli
Roasted Mushrooms, Truffle Oil, Fresh Thyme
10.00

Soups & Salads

Onion Soup
Braised Oxtail, Herbed Gruyere Panini
7.00

Lobster Corn Chowder
Smoked Bacon, Chive Oil
9.00

Pear Salad
Endive, Shaved Parmesan, Candied Pecans, Maple Vinaigrette
8.00

Mixed Greens
Lady Apple, Tomato, Bacon, Buttermilk Dressing
8.00

Root Vegetable Salad
Arugula, Feta, Hazelnut Brittle, Preserved Lemon oil
8.00

Sides

Brussel Sprouts, Pearls Onions, Fischer Farms Bacon
8.00

Foraged Mushrooms, Smoked Salt, Roasted Garlic
9.00

Butternut Risotto, Asiago Cheese, Cracked Black Pepper
8.00

Please mention any food allergies to your server.

We request that all parties of eight or more be presented on one check.
An automatic 20% service charge will also be added

Entrées

Herb Crusted Prime Rib
Truffle Mashed Potato
14 oz 36.00 18 oz 42.00

Crisped Salmon Filet
Citrus Honey Syrup, Baby Green Beans
31.00

Rack of Elk
Cabernet Reduction, Root Vegetable Mash
45.00

Filet Mignon
Caramel Brandied Demi Glaze
6 oz 36.00 8oz 41.00
add Lobster Tail 25.00

Crab Crusted Cod
Fennel Risotto, Smoked Tomato Broth
42.00

Pan Roasted Amish Breast of Chicken
Wild Mushroom and Capriole Goat Cheese Stuffing, Madeira Jus
28.00

Bronzed Sea Scallops
Corn Emulsion, Tomato Bacon and Basil Relish
30.00

Coriander Duck Breast
Caramelized Shallot and Fig Compote, Brussel Sprouts
32.00

Twin Lobster Tails
Vanilla Bean Butter Poached, Haricot Vert
70.00

Lime Cilantro Fettuccini
Roasted Artichokes, Mushrooms, Rocket, Fresh Pomodoro Sauce
24.00

Desserts

Chocolate and Coffee Mousse, Cookie Crust
8.00

Ricotta Cheesecake, Passion Fruit Syrup
8.00

Drunken Berries, Cranberry Sponge Cake
8.00

Blood Orange and Vanilla Bean Crème Brule
8.00

Chocolate Carmel Cake, Chocolate Ganache, Almonds
8.00

A \$6.95 plate charge is applied for all split entrées and \$1.50 for substitutions.

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, but especially to the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.