

Truffle and Foie Gras Meatballs

Gnocchi and Bourbon Honey Cream – 10

Crispy Fried Sweet & Tender Oysters

Cole Slaw, Remoulade Sauce, Tabasco – 12

Blackened Beef Carpaccio

Thin Sliced Very Rare Filet Mignon,
Lemon Salted Parmesan Ripple Chips,
Horseradish - Onion Dip – 10

Russet Potato Fries with Fresh Herbs

Truffle Salt, Served with 3 Dip Sauces – 6

Chef's Featured Soup – 4 c / 6 b

Creamy Rich Lobster Bisque – 6 c / 8 b

Grilled Vegetable Salad

Romaine, Zucchini, Pane Grille, Fennel,
Miatake Mushroom, Prosciutto, Malted Aioli – 9

Garden Salad

Mixed Greens, Tomato, Olives, Cucumber
Roasted Red Pepper, Bermuda Onion
Creamy Bleu Cheese or Remoulade Sauce – 8

Simple Salad

Mixed Greens with Parmesan,
Lemon and EVOO – 6

Lobster Louie

Lightly Folded with Remoulade, Cucumber,
Radish, Tomato and Deviled Egg – 16

Grilled Eggplant Cannelloni

Baked with Roasted Red Pepper
Basil Marinated Mozzarella,
Oven Dried Tomato Cream and Arugula Pesto – 18

“just a taste” – 10

Breast of Duck à la Printanière

Roasted Artichoke, Tomato Marmalade
Sweet & Sour Spring Bean Ragout – 29

“just a taste” – 15

Pollo Francese

Parmesan Tempura Fried Chicken Breast,
Lemon Curd, Ricotta Tortellini, Spinach – 26

Seared Sea Scallops and Pork Belly

Roasted Parsnip & Celeriac Cream
Fondant Potato, Brown Butter – 33

“just a taste” – 17

Charred Marrow Bone Steak on the Grill

New York Club Steak and Red Wine Steak Sauce,
Herb Roasted Tomato, Pommes Frites – 32

“just a taste” – 18

Ora King Salmon

Topped with Macadamia Orange Crust, Spinach
Potato & Fennel Dauphinois, Sauce Bercy – 30

“just a taste” – 16

Prosciutto Wrapped Tenderloin of Veal

Saltimbocca Style with Taleggio Cheese, Spinach
Sage, Miatake Mushroom, Parsley Gnocchi - 34

“just a taste” – 18