

SOUPS & SALADS

Lobster Bisque	Local lobster classic cream bisque	/ 14
Truffled Coco Beans and Corn Chowder	White coco beans cream corn herb truffled purée	/ 12
House Salad	Artisan greens shaved vegetables kumato tomato lemon vinaigrette	/ 10
Winter Salad	Mixed greens bosc pear candied walnuts buttermilk blue cheese ranch	/ 12

APPETIZERS

Crab Cake	Blue crab celeriac hash brown roasted pepper remoulade	/ 17
Venison Carpaccio	Peppercorn crusted venison carpaccio olive tomato tapenade crostini	/ 19
Duck	Pan seared duck breast caramelized honey apple sweet potato cranberry relish charred frisée	/ 18
Shumai	Shiitake mushroom Swiss chard red curry coconut	/ 14
Cheese and Charcuterie for Two	A nightly selection of cured meats and cheeses smoked almonds Mediterranean olives bacon jam crisps	/ 28

ENTRÉES

Scallops and Lobster	Pan seared day boat scallops local lobster conchiglie pasta lobster cream sauce shishito peppers pickled red cabbage	/ 48
Lamb Shank	Braised lamb shank celery root purée seasonal root vegetables Brussels sprouts braising jus	/ 40
Halibut	Pan seared local halibut ratatouille arugula pesto sauce	/ 44
Butternut Squash	Roasted butternut squash springroll hot mustard drizzle sweet soy teriyaki	/ 28
Tuna	Pan seared tuna roasted chili polenta olive oil poached butternut squash popcorn butter sauce	/ 38
Tenderloin	Grilled beef tenderloin oyster mushrooms fingerling potatoes balsamic shallots broccolini cabernet reduction	/ 49

Please inform your server of allergies or dietary restrictions, as menu items may contain ingredients that are not listed.
Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.