

## Appetizers

**Sage Gnocchi \$10**

*Brown Butter, Grilled Radicchio, Pancetta, Roasted Carrot, Aged Humboldt Goat Cheese*

**Kale Caesar Salad \$10**

*with Shrimp Toasts*

**Mussels \$9**

*Curried Cream, Shallots*

**Shrimp & Monkfish Fritti \$12**

*Braised Daikon, Bouillabaisse Broth*

**Tuna Tartare \$14**

*Smoked Eggplant, Black Sesame, Blistered Cherry Tomato*

**Baby Spinach Salad \$9**

*Parmesan Crisp, Grapefruit, Avocado, Pine Nut Dressing*

**Seared Duck Breast \$10**

*Spinach & Chickpea Fritters, Pomegranate Sauce*

**Grilled Garlic Sausage \$10**

*Broccoli & Tomato Jus*

**Baby Greens Salad \$9**

*Pomegranate Vinaigrette, Peppered Goat Cheese*

**Shrimp and Fennel Bisque \$12**

*With Sunchoke Mousse*

**Roasted Oysters \$12**

*With Lobster Beurre Blanc and Crispy Kale*

## Main Courses

**15 oz. Dry-Aged Bone-In Shell Steak \$45**

*Grilled or au poivre with Frites*

**Seared Diver Scallops \$30**

*Braised Leeks, Curried Cauliflower, Salsa Verde*

**Cashew Crusted Chicken \$22**

*Warm Quinoa & Currant Salad with Spicy Chocolate sauce*

**Beef Short Ribs \$26**

*Braised in Lemon and Thyme with Celery Root and Potato Gratin*

**Grilled Yellowfin Tuna \$32**

*Saffron Mashed Potato, Tomato Consommé, Kalamata Olive*

**Grilled Double Thick Pork Chop \$26**

*Cherry-Almond Filling, Horseradish Fries*

**Monkfish \$28**

*Sun-Dried Tomato & Basil Smashed Potatoes*

**Grilled Skirt Steak \$24**

*Mashed Potato & Garlic Creamed Spinach*

**Lemon Fettucine \$20**

*Mussels, White Beans, White Wine, Arugula*

**Cassoulet \$23**

*Duck Confit, White Beans, Garlic Sausage, Pork Loin*

**Vegetable Tart \$20**

*Pine Nut Crust, Trio of Pesto*

## Sides

**Hand Cut French Fries \$4**

**Mashed Potatoes \$5**

**Garlic Creamed Spinach \$5**

**Brussel Sprouts with Daikon \$5**

**French Beans \$5**