

*Saturday, February 15, 2025*

## appetizers

### 3-cheese baked onion soup 8.<sup>50</sup>

garlic croutons | Smoked Grandamer | Gruyere | parmesan

### fried caramelized Brussels sprouts 12 <sup>gf</sup>

lemon-caper sauce | walnuts | pancetta

### spicy tuna 14.<sup>50</sup>

sushi rice | scallions, sesame | dragon sauce

### shrimp stuffed mushrooms 13.<sup>50</sup> bearnaise

### pan fried crab & shrimp cake 15.<sup>50</sup>

carrot slaw | cumin remoulade

### broiled fresh figs in prosciutto 14 <sup>gf</sup>

fresh figs stuffed with Danish bleu & Marcona almond | wrapped in prosciutto | arugula | blood orange sauce

### eggplant fritters 12 <sup>veg</sup> thin breaded eggplant topped with sundried tomato pesto | roasted bell peppers | goat cheese

**cheese croquette 11 <sup>veg</sup>** *smoked gouda, swiss, gruyere, fontal*  
 ...lightly breaded & fried with walnuts, parsley, paprika | smoked tomato coulis | peppadew peppers

### beets 'n goat 13 <sup>veg gf</sup>

red & golden pickled beets | greens | red onion | fennel | goat cheese | blood orange | walnut | fig balsamic drizzle

### baked brie in puff pastry 14 <sup>veg</sup>

stuffed with cardamom & orange scented figs & dates | fig vincotto | mango vinaigrette

### tomato burrata salad 14 <sup>veg</sup>

ripe tomatoes | creamy burrata mozz' | basil pesto | kalamata smoked sea salt | spring greens | black pepper

### age-dashi tofu 10 <sup>vegan gf</sup>

sesame coated fried tofu | wasabi | pickled ginger | hoisin

### fried calamari 15

cherry + poblano pepper | orange ginger garlic sauce | daikon | lotus root | cilantro

### fried breaded spinach & garlic ravioli 10 <sup>veg</sup>

garlic marinara | red bell pepper cream | basil oil | shredded parmesan | pine nuts

### cheese 14 <sup>veg gf</sup> on request

Danish Blue + hot pepper jam, pickled ramps  
 Wensleydale with Cranberries + cranberry mostardo  
 Pickwick English cheddar with caramelized onion  
 + red onion marmalade

<sup>gf</sup> : dish is gluten free    gluten free bread is available on request. \$1.50  
 gluten free pastas can be substituted for regular pasta

bottled spring water available at 50 cents per 16oz btl

## dinner

**roast pork tenderloin 33** andouille sausage stuffed | seared mushrooms & peppers | bacon brandy cream sauce

### Denise's Magic Meatloaf 24

*roast beef & pork, onion, garlic, peppers, carrots, mushrooms & mozzarella*  
 savory glaze | buttered asparagus broccoli, zucchini & peppers | kicked-up pan gravy | whipped potatoes

**gulf shrimp 'Fra Diavolo' 35** garlic sautéed white shrimp | bucatini pasta | spiced pomodoro sauce

### halibut & grilled shrimp 38

*miso mirin marinade* | spaghetti squash & sugar snap peas | crispy quinoa | hot honey

### white shrimp & sea scallops 36.<sup>50</sup>

zucchini | garden tomato | spinach | Chardonnay garlic butter | mafalde pasta | lemon zest

### pan seared salmon filet 35 <sup>gf</sup>

sautéed julienne vegetables | sweet pea cream | pea shoots

**Winter pasta 28 <sup>veg</sup>** butternut ravioli | Brussels | sweet potatoes | Granny Smiths | spinach | caramelized onions | sun dried tomatoes | candied pecans | pumpkin cream

**pan roast chicken breast 26 <sup>gf</sup>** parmesan crust | basil oil ragout: Italian sausage, bell peppers, onions, tomatoes & spinach |

**kinpira & pan blackened tofu 25 <sup>vegan</sup>** *earthy rich vegetable salad* | seared mushrooms + napa cabbage | snap peas | pan blackened spiced tofu | toasted peanuts

## from the wood grill

**grilled prime rib 37** *roasted, finished on the grill to medium rare/medium*  
 seared mushroom | smash fry fingerlings | caramelized onion

**grilled duck breast 38 <sup>gf</sup>** *Bowterra Farms duck breast*  
 cornbread stuffing | cranberry mostardo | raspberry horseradish mustard sauce

### grilled Atlantic Yellowfin tuna 36 <sup>gf</sup>

sushi grade tuna steak | spring greens, arugula, carrots, & orange salad | ginger soy garlic sauce | chili pistachios

### grilled bacon wrapped filet mignon 45

griddle polenta cake | Cabernet tomato demi glace | bacon jam | pan burst grape tomatoes & shishito peppers

**Saranac strip steak 37** Saranac pale ale mustard cream sauce | fire blackened green beans | bell pepper confetti

**rack of lamb 45 <sup>gf</sup>** roast vegetable ratatouille | roasted red bell pepper coulis | pistachio dukka

## sides

*garlic whipped potatoes 4.*

*horseradish whipped potato 4.*

*blue cheese & bacon whipped potatoes 6.25*

*caramelized onion whipped potatoes 4.50*

*fire blackened green beans, lime garlic aioli 6.50*