

Appetizers

- Fall Turnover / Feuilleté d'Automne** 12
Butternut Squash and goat cheese mille feuille with a spiced cranberry aioli, toasted pecans and candied pumpkin seeds (*Santa Cristina Chianti Superiore*)
- Escargot / Escargots Sautés** 16
Sautéed with white beans, a garlic, shallot & saffron butter, olive bread croutons & pancetta finished with a glace de viande (*Marqués de Cáceres Albariño*)
- Saucisson Sec** 14
Crispy cured sausage with giant beans, chiffonade of Swiss chard and a roasted tomato sauce (*El Círculo Rioja*)
- Pork Belly / Poitrine de Porc Braisée** 16
Braised and seared with a house grown tomato and leek jam glaze and a white cheddar polenta cake (*Marqués de Cáceres Albariño*)
- Lobster Pot Pie / Tourte au Homard** 16.5
Lobster sautéed with pearl onions, peas and carrots in a lobster bisque topped with puff pastry and pea tendrils (*Chateau St. Michelle Chardonnay*)
- Artisanal Cheese Plate / Plateau de Fromages Artisanaux** 14
- House-Made Charcuterie Plate / Plateau de Charcuterie Maison** 15
- House-Made Seafood Charcuterie Plate / Plateau de Charcuterie de la Mer Maison.** 15
- Combination of Artisanal Cheese Plate & House-Made Charcuterie Plate** 17

Soups

- French Onion Soup / Soupe à L'Oignon Gratinée** 10
With a touch of white wine (*Chateau St. Michelle Chardonnay*)
- Soup of the Day / Soupe du Moment** 9
- Seafood Soup of the Day / Soupe du Moment de la Mer** 10

Salads

- Mesclun Greens with Vegetable Garniture / Mesclun Avec sa Garniture de Légumes** 9
Raspberry honey vinaigrette (*Bogle Merlot*)
- *Stacked Caesar / Tour de Salade César** 13
Free-range hard boiled egg, marinated tomato, white anchovies, shaved Parmesan, crouton (*Brancott Sauvignon Blanc*)
- Fall Salad / Salade Automnale** 15
Apples, dried currants, spiced walnuts and scallions tossed with a sage blossom dressing over garden greens (*Bouchard Chardonnay*)
- *Tuna Niçoise Salad / Salade Niçoise au Thon** 17
Seared tuna medallion, fingerling potatoes, roasted tomatoes, fennel, broccolini and hard boiled free range egg with a sherry dijon dressing over garden greens (*Vidal-Fleury Côtes du Rhone Blanc*)
- Roasted Beet Salad / Betteraves Rôties en Salade** 15
Roasted beets, asparagus, jalapeño bacon, white cheddar, arugula and frisée with a tomato shallot vinaigrette (*El Círculo Rioja*)

There will be a \$2 charge for splitting Appetizers, Salads &/or Desserts & a \$5 charge for splitting Entrées. The Wine Tastings, suggested with each dish, are a 3 ounce pour. Full 6 ounce glasses are also available.

Plats Principaux

Pasta e Fagioli / Pâtes aux haricots Blancs 24

Farfallini pasta with cannellini beans, fennel, onion, garlic, Swiss chard and a roasted tomato sauce (Santa Cristina Chianti Superiore)

Creole Chicken & Shrimp / Poulet et Crevettes à la Créole 33

Boneless Cajun chicken leg & thigh and jumbo shrimp over cheesy grits, sautéed Fall vegetables and a creole sauce (D'Arenberg 'Stump Jump' Shiraz)

*Filet Tails "Diane" / Pointes de Filet de Boeuf Sauce Diane 36

Sautéed with mushrooms and bordelaise with brandy and cream, served with a potato croquette on wilted greens (Columbia Crest H3 Cabernet Sauvignon)

Tunisian Lamb Shank / Souris d'Agneau à la Tunisienne 38

Tunisian braised, served with butternut squash and Brussels sprouts sautéed with shallots and garlic finished with a harissa, lemon and yogurt sauce (D'Arenberg 'Stump Jump' Shiraz)

Crab Cakes / Croquettes de Crabe 39

Two jumbo lump crab, fried leeks, whole grain mustard pan sauce, roasted fingerling potatoes, asparagus (Chateau St. Michelle Chardonnay)

Pork Osso Bucco Ragout / Porc Braisé 35

Braised pork osso bucco with roasted fennel, carrots, turnips, potatoes and onions in an herbed "trotter" sauce (Windy Bay Pinot Noir)

*Glazed Duck Breast / Magret de Canard Laqué 38

Brown sugar and apple cider glazed seared duck breast with a sage derby and cranberry jalousie, caramelized fennel and onions and a roasted shallot duck demi glace (Barbera Monferrato 'Maraia' Marchesi di Barolo)

*Fish Du Jour / Poisson du Jour Market Price

*Marinated Lamb Rack / Carré d'Agneau Mariné 38

Marinated in *Rosemary Oil & seared, served over creamy polenta, braised leafy greens and finished with a wild mushroom and tomato sauce (D'Arenberg 'Stump Jump' Shiraz)

Beef Brisket / Poitrine de Boeuf Grillée 36

Grilled with a charred chili glaze, braised red cabbage and garlic parsley-ed potatoes (Columbia Crest H3 Cabernet Sauvignon)

Seafood Risotto / Risotto aux Fruits de Mer 38

Lobster claw and knuckle, mussels and shrimp with truffled wild mushroom & asparagus risotto topped with fried calamari and black trumpet salt, side of pecorino romano (Chateau St. Michelle Chardonnay)

Seared Scallops / Pétoncles Poêlés 38

Served with braised fennel, orange supremes, olives, orange fennel cured lonza, orzo, wilted greens, black and white balsamic pearls and finished with a *Blood Orange Oil drizzle (Chateau St. Michelle Chardonnay)

Dessert

Any Selection from our Dessert Tray 10 - 12

Imported Cheese Plate 14

The Wine Tastings, suggested with each dish, are \$6 each for a 3 ounce pour.

Full 6 ounce glasses are also available.

PLEASE REFER TO OUR A LA CARTE STEAK MENU FOR A FULL SELECTION OF IN-HOUSE BUTCHERED BEEF

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*item is from  **SECOLARI**
The gift of artisan oils, vinegars
& other enrichments

A La Carte Steak Menu

All Steaks are Graded USDA Choice or Higher,
Hand-Cut in House, and

Now served with two sides

& your choice of either 1 topping or 1 sauce

*FILET - 8oz.	42
*DELMONICO - 8oz.	38
*NEW YORK STRIP - 12oz.	38

Sauces

Creole
Sauce "Diane"
Bordelaise
Herbed "Trotter"
Roasted Tomato

Toppings

Maitre D'Hôtel Butter
Blue Cheese
Truffle Butter
Porcini Marchand du Vin Butter
Wild Mushrooms w/ Garlic & Parsley

Sides

Parsley-ed Potatoes
Wild Mushroom & Asparagus
Braised Red Cabbage
Cheesy Grits
Butternut Squash & Brussels Sprouts

Additional Offerings

(only available with the purchase of an entrée)

4oz Jumbo Lump Crab Cake - 10
4oz Of Jumbo Shrimp - 8
2oz Foie Gras - 10