

Appetizers

- Summer Squash Rolls / Roulades de Courgettes Jaunes** 10
Squash and zucchini rolls filled with goat cheese and roasted pepper pesto finished with a **Tuscan Herb Oil* aioli and a fried squash blossom (*Santa Cristina Chianti Superiore*)
- *Venison Flank Steak / Flanchet de Chevreuil** 14
Venison flank steak with a sour cherry shallot jam, micro herb salad and black pepper olive oil (*Windy Bay Pinot Noir*)
- *Organic Calves' Liver / Foie de Veau Bio** 14
Sautéed with figs, onions, pancetta, artichoke hearts and mushrooms with a fig balsamic (*El Círculo Rioja*)
- *Skirt Steak Mole / Molé de Bavette** 13
Seared and sliced thin with a mole sauce, quinoa salad and cactus pear sauce (*El Círculo Rioja*)
- Vietnamese Summer Rolls / Rouleaux du Printemps** 16
Crab and shrimp summer rolls with cilantro, Thai basil, bell peppers, napa cabbage and a guava sweet chili dipping sauce (*Pierre Sparr Riesling*)
- Artisanal Cheese Plate / Plateau de Fromages Artisanaux** 13
- House-Made Charcuterie Plate / Plateau de Charcuterie Maison** 13
- House-Made Seafood Charcuterie Plate / Plateau de Charcuterie de la Mer Maison.** 14
- Combination of Artisanal Cheese Plate & House-Made Charcuterie Plate** 16

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*)
- Summer Salad / Salade Estivale** 15
Garden vegetables and greens with a house made herbed cheddar stuffed tomato and a green onion mignonette dressing (*Bouchard Chardonnay*)
- Stone Fruit Salad / Salade de Fruits à Noyaux** 16
Grilled summer stone fruit, smoked feta, toasted Marcona almonds, roasted shallots, pea tendrils and a honey apricot vinaigrette over red lettuces (*Chateau St. Michelle Chardonnay*)
- Smoked Salmon Salad / Salade au Saumon Fumé** 16
Garden greens and berries, smoked salmon, creamy brie cheese and a citronette (*El Círculo Rioja*)
- *Duck Breast Salad / Salade de Magret de Canard** 17
Smoked duck breast, roasted beets, spiced walnuts, goat cheese, arugula and beet greens and a **Blood Orange* vanilla bean vinaigrette (*Windy Bay Pinot Noir*)

*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

Summer Vegetable Quinoa / Quinoa aux Légumes d'Été 24
Garlic hummus quinoa cake with roasted garden vegetables, fried paneer and a *Tandoori Oil drizzle (Brancott Sauvignon Blanc)

Braised Brisket / Poitrine de Boeuf Braisée 30
Braised brisket with white cheddar grits, roasted tomatoes, grilled asparagus and a roasted onion and garlic soubise (Columbia Crest H3 Cabernet Sauvignon)

***Organic Pork Bolognese / Bolognaise de Porc Bio 34**
Braised pork bolognese with papardelle, Caillette, sautéed wild mushrooms, spinach and roasted turnips and a *Rosemary Oil marinated seared petite Myrtle Woods Farm pork chop (Domaine du Pere Caboche Côtes du Rhone)

Game Duo / Duo de Gibiers 38
Prosciutto crusted rabbit "pie" and roasted cornbread stuffed quail with a red potato, corn, bacon and fava bean ragout, wilted greens and a blackberry BBQ sauce (Domaine du Pere Caboche Côtes du Rhone)

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)

Organic Veal Scallopini / Escalope de Veau Bio 37
Sautéed veal layered with house smoked ham, comte cheese and wild mushrooms over a creamed corn polenta with wilted greens and a bordelaise sauce (Windy Bay Pinot Noir)

Tunisian Lamb Shank / Souris d'Agneau à la Tunisienne 37
Tunisian style braised lamb shank with cous cous, squash, carrots and a Harissa sauce (D'Arenberg 'Stump Jump' Shiraz)

***Fish Du Jour / Poisson du Jour Market Price**

Grilled Lamb Chop / Côtelette d'Agneau Grillée 38
Grilled large eye lamb chop with a fava bean and tomato farro risotto, creamed scallions and fennel and a sundried tomato lamb demi glace (El Círculo Rioja)

Glazed Duck Breast / Magret de Canard Laqué 36
*Dark raspberry balsamic glazed seared duck breast with a lavender honey drizzle, wheatberries with roasted shallots, toasted almonds, garden berries and haricots verts (Domaine du Pere Caboche Côtes du Rhone)

Seafood Risotto / Risotto aux Fruits de Mer 38
Lobster claw and knuckle, scallop and shrimp with roasted tomato risotto, caramelized fennel and a roasted yellow tomato coulis (Chateau St. Michelle Chardonnay)

Creole "St. Jacques" / Pétoncles à la Créole 36
Scallop, shrimp and crawfish tail meat topped with smoked cheddar and a tasso cream sauce, served in a scallop shell over chive whipped potatoes with okra and bell peppers (Chateau St. Michelle Chardonnay)

*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

Dessert

Any Selection from our Dessert Tray 10 - 12

Imported Cheese Plate 13

*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
*PRIME NEW YORK - 12oz.	42

Sauces

Molé

Roasted Onion & Garlic Soubise

Blackberry Barbeque

Bordelaise

Roasted Pepper Pesto

Roasted Yellow Tomato Coulis

Toppings

Maître D'Hôtel Butter

Blue Cheese

Truffle Butter

Smoked Feta

Wild Mushrooms w/ Garlic & Parsley

Figs, Artichoke Hearts, Pancetta, &
Mushrooms

Sides

Red Potato, Corn, Bacon, & Fava Bean Ragout

White Cheddar Grits

Creamed Corn Polenta

Roasted Tomato Risotto

Haricots Verts

Wild Mushroom, Spinach, & Roasted Turnips

Asparagus

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

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