

Appetizers

- Goat Cheese Polenta Cakes / Galettes de Polenta au Chèvre** 14
Wild mushroom, spinach & goat cheese polenta cakes with Swiss chard, roasted beets & winter squash sautéed with shallots & a golden beet cream sauce (Joseph Drouhin Macon Villages)
- Veal Pâté / Pâté de Veau** 14
Veal pâté with pistachios, cranberry orange shallot relish, pumpkin bread crostinis & a *Pomegranate Balsamic drizzle (Windy Bay Pinot Noir)
- Beef Short Rib / Travers de Boeuf** 15
Harissa glazed & served with butternut squash apricot chutney & toasted almonds (Santa Cristina Chianti Superiore)
- Braised Rabbit / Lapin Braisé** 15
In a vol au vent shell with carrots, onions & a *Honey Ginger Balsamic drizzle (Hugel Pinot Blanc)
- Lobster Pot Pie / Tourte de Homard** 18
Lobster claw & knuckle meat, pearl onions, peas, lobster cream sauce, puff pastry crust & pea tendrils (Fleur du Cap Chardonnay)
- 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 (Fleur du Cap 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 tomatoes, white anchovies, shaved Parmesan, crouton (Brancott Sauvignon Blanc)
- Caramelized Waldorf Salad / Salade Waldorf Caramélisée** 16
Warm caramelized apples, grilled romaine, raisins, sultanas, candied walnuts, & a tarragon dressing (Joseph Drouhin Macon Villages)
- Tunisian Tuna Salad / Salade de Thon à la Tunisienne** 17
Seared tuna, onion, sweet pepper, tomatoes, Yukon gold potatoes, cucumber, black olives, capers with French bread croutons & a harissa vinaigrette (Masi Bonacosta Valpolicella)
- Warm Mushroom Salad / Salade Tiède aux Champignons** 17
Wild mushrooms sautéed with garlic & parsley, arugula, garden lettuces, fried leeks, goat cheese & a warm bacon & *Roasted Garlic Olive oil (Principi di Butera Nero D'Avola)

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

Winter Roasted Vegetables / Légumes de Saison Rôtis 29

*Rosemary Olive oil roasted garden vegetables with quinoa, braised kale & a dark onion & peppercorn sauce (Santa Cristina Chianti Superiore)

Game Hen / Poulet de Cornouailles 35

Orange glazed boneless half a game hen, Grand Marnier & *Blood Orange oil reduction, kumquat chutney, crimini cornbread stuffing, roasted cippolinis & baby carrots (Principi di Butera Nero D'Avola)

Meatball Bolognese / Bolognese aux Boulettes de Viande 34

Veal, beef & pork meatballs with wild mushrooms, wilted greens, shaved house cured prime ham, Bolognese sauce, & pasta (Masi Bonacosta Valpolicella)

Pork Loin Roulade / Paupiette de Porc 36

Smoked gruyere & bacon cornbread served with roasted turnips, carrots, cippolinis & fingerlings, with an herbed Bordelaise sauce (Bogle Merlot)

Crab Cakes / Croquettes de Crabe 39

Jumbo lump crab, fried leeks, whole grain mustard pan sauce, roasted fingerling potatoes, asparagus (Fleur du Cap Chardonnay)

Lamb Chop & Sausage / Côtelette et Saucisse d'Agneau 38

Lamb chop and lamb & feta sausage, bulghur pilaf stuffed pepper, wilted greens & a Marbella sauce with tomatoes, garlic & black olives (El Círculo Rioja)

Veal Scallopini / Escallop de Veau "Oscar" 40

Veal scallopini with crab meat, asparagus, pommes Duchesse & Hollandaise sauce (Fleur du Cap Chardonnay)

Fish Du Jour / Poisson du Jour 38

Served with watercress garlic cream sauce, rice pilaf, & roasted baby beets, carrots & turnips (Fleur du Cap Chardonnay)

Shrimp & Grits / Semoule de Maïs aux Crevettes 39

Shrimp & gruyere grits with, onion, Creole tomato, & spinach ragout, lemon velouté & pancetta crisps (Joseph Drouhin Macon Villages)

Bouillabaisse / Bouillabaisse 40

A mixture of fish & seafood with vegetables, baby potatoes, a Rouille crouton & saffron seafood broth poured table side (Hugel Pinot Blanc)

Duck Breast / Magret de Canard 38

Seared & served with Cumberland sauce, garlic whipped potatoes & caramelized Brussels sprouts (Château Bellegrave Medoc)

**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

*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

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

Dark Onion & Peppercorn Sauce
Béarnaise
Herbed Bordelaise
Whole Grain Mustard
Marbella Sauce

Toppings

Maitre D'Hôtel Butter
Blue Cheese
Truffle Butter
Onion, Creole Tomato
& Spinach Ragout
Wild Mushrooms with Parsley

Sides

Garlic Whipped Potatoes
Gruyere Blue Corn Grits
Roasted Winter Vegetables
Caramelized Brussels Sprouts
Wild Mushroom, Spinach & Goat Cheese Polenta Cake
Cremini Cornbread

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