

Appetizers

Summer Pickled Vegetables / Légumes d'Été Marinés 12

Pickled beets, carrots & red cippolinis with white cheddar
fleurons and a peppercorn aioli (Pierre Sparr Riesling)

Escargot / Escargots 15

Sautéed with smoked paprika, Spanish cured pork belly, white beans, roasted peppers & garlic
(El Círculo Rioja)

Copper Penny Farms' Veal Sausage / Saucisse de Veau de la Ferme Copper Penny 14

Tomato & veal sausage stuffed peppers served with a roasted juliet tomato basil garlic sauce
(Santa Cristina Chianti Superiore)

Marinated Seafood / Fruits de Mer Marinés 16

Key lime marinated crab, shrimp & mahi mahi with avocado, mango & cilantro (Pierre Sparr Riesling)

***Rabbit Slider / Bouchées au Lapin** 14

Pan fried rabbit livers with roasted cippolini onion & dijon on a house made olive roll
(Cycles 'Gladiator' Pinot Noir)

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 18

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 (Tangley Oaks Merlot)

***Stacked Caesar / Tour de Salade César** 13

Free-range hard boiled egg, marinated tomato, white anchovies, shaved Parmesan, & crouton
(Brancott Sauvignon Blanc)

Stuffed Squash Blossom Salad / Fleurs de Courgettes Farcies en Salade 15

Battered & fried squash blossoms stuffed with house made basil ricotta, marinated heirloom tomatoes,
petite herb salad and greens drizzled with **White Balsamic*** & garlic croutons (Brancott Pinot Grigio)

Polynesian Salad / Salade Polynésienne 14

Grilled pineapple with hearts of palm, cashew butter wontons, bibb lettuce &
a spicy passionfruit vinaigrette (Pierre Sparr Riesling)

Roasted Beet Salad / Betteraves Rôties en Salade 15

Garden greens and Bulgarian feta with roasted beets & cippolinis, smoked paprika
pork lardons & a **Lemon Oil*** vinaigrette (Santa Cristina Chianti Superiore)

*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

- Vegetable Linguini / Linguini aux Légumes** 24
With pine nut mint sauce, feta, parsley, roasted eggplant & squash (Brancott Pinot Grigio)
- Chicken Schnitzel / Escalope de Poulet Panée** 28
Over pappardelle with roasted tomatoes, wilted Swiss chard, lemon caper butter brown sauce & house made caraway mustard (Cycles 'Gladiator' Pinot Noir)
- *Marinated Skirt Steak / Bavette Marinée** 30
Red wine marinated served over grilled romaine and radicchio with cherries, pine nuts & English cheddar with mustard and ale, with a black pepper balsamic aioli (Blackberry Roasted Pepper Vinegar*)
(D'Arenberg 'Stump Jump' Shiraz)
- Brook Trout / Omble de Fontaine** 34
Lemon crusted and sautéed with maître d'hotel butter, red corn polenta & French beans (Bouchard Chardonnay)
- Crab Cakes / Croquettes de Crabe** 39
Jumbo lump crab, fried leeks, whole grain mustard pan sauce, roasted fingerling potatoes & asparagus (Chateau St. Michelle Chardonnay)
- *Pork Tenderloin Noisettes / Médallions de Filet de Porc** 34
Pork tenderloin noisettes with shrimp, crawfish & Creole cream sauce served with okra, grilled scallions & a pepper stuffed with dirty rice (Chateau Motaud Côtes de Provence Rosé)
- Guinea Fowl Ballotine / Ballotine de Pintade** 38
Guinea fowl ballotine with rosemary & a vol au vent with supreme sauce, carrots, pearl onions, peas & garnished with pea tendrils (Chateau St. Michelle Chardonnay)
- Seafood Stew / Pot-au-feu de Fruits de Mer** 38
Caribbean seafood stew with mahi mahi, shrimp & scallops with rice, onions, peppers, tomatoes, garlic, cilantro & a spicy coconut curry lime broth (Marqués de Cáceres Albariño)
- *Mixed Grill / Assortiment de Grillades** 39
Rosemary marinated petite lamb chop, wild boar & bison sage sausage & thyme and garlic roasted duck leg with wilted greens, a mushroom puff pastry palmier & a creamy mushroom cognac bordelaise (Tangley Oaks Merlot)
- Softshell Crabs / Crabes à Carapace Molle** 38
Sautéed softshell crabs with a Meunière sauce served with roasted fingerlings & asparagus (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

White Wine Mustard Pan Sauce
Creamy Mushroom Cognac Bordelaise
Creole Cream Sauce
Bordelaise
Lemon Caper Butter Brown Sauce

Toppings

Maître D'Hôtel Butter
Blue Cheese
Truffle Butter
Cajun Butter
Wild Mushrooms w/ Garlic & Parsley
'Wellington Parcel'

Sides

French Beans
Wild Mushroom & Asparagus
Mushroom Palmier
Pappardelle with Roasted Tomatoes & Swiss Chard
Roasted Fingerling Potatoes

Additional sides \$5.00 with entrée, \$8.00 a la carte

Additional Offerings

(only available with the purchase of an entrée)

4oz Jumbo Lump Crab Cake - 12
4oz Of Jumbo Shrimp - 8
2oz Foie Gras - 10