



### SOUPS & SALADS

FRENCH ONION SOUP MELTED GRUYERE	\$9
BEET AND FIG GOAT CHEESE TERRINE MIXED GREEN SALAD, CANDIED HAZELNUTS, BALSAMIC VINAIGRETTE	\$13
AVOCADO SALAD CHERRY TOMATOES, RED PEPPER, BLACK BEANS SERVED OVER BABY SPINACH, BACON, RANCH	\$13
ROMAINE ROLL UPS THAI FLAVORED DICED CHICKEN, COLD NOODLE SALAD	\$13
PEAR PECAN SALAD SERVED OVER ROMAINE LETTUCE, BLEU CHEESE, BALSAMIC VINAIGRETTE	\$8
CAESAR PESTO SALAD SHAVED PARMESAN	\$8
SOUP DU JOUR	



### FROMAGE

ASSORTED CHEESE PLATE	\$12
PAIRED WINE FLIGHT SAUVIGNON BLANC, CHARDONNAY, PINOT NOIR	\$9
CHIPOTLE FONDUE CHEDDAR	\$14
CLASSIC CHEESE FONDUE GRUYERE & SWISS, WHITE WINE	\$15



### MUSSEL POTS & FRITES

THAI MUSSELS COCONUT MILK, CURRY, & GINGER	\$14
SPICY WHITE WINE CHORIZO SAUSAGE, WHITE WINE, GARLIC	\$14



### PIES

POT PIE DU JOUR	
SHEPHERD'S PIE	\$11



### APPETIZERS

MUSHROOM TURNOVER BUTTON MUSHROOMS SAUTÉED IN BROWN BUTTER AND SHERRY, GRUYERE CHEESE	\$12
LAMB MEATBALLS TANGY GRAPE SAUCE	\$12
SPICY SHRIMP & WONTON	\$14
RICE BALL TRIO GOAT CHEESE & CHIVE, PESTO FETA, PANCETTA & PARMESAN	\$11
BROWN BUTTER LOBSTER RISOTTO TENDER LOBSTER, BRANDY, PARMESAN	\$16
CHICKEN PRETZEL PIZZA HONEY DIJON, MOZZARELLA	\$13
LUMP CRAB CAKES	\$14
ZUCCHINI TOMATO TART	\$10
CARAMELIZED ONION & GOAT CHEESE TART	\$12



### ENTREES

FILET MIGNON PECAN ENCRUSTED, RASPBERRY GRAVY, MASHED POTATO	\$20
BLACK TEA SKIRT STEAK SWEET POTATO FRIES	\$16
GARLIC CRUMBED TILAPIA SWEET POTATO PUREE	\$14
RACK OF LAMB GARLIC ROSEMARY CRUST PORT WINE GRAVY SWEET POTATO PUREE	\$28
CHICKEN PAYARD BONELESS BREAST OF CHICKEN, SPINACH, MUSHROOMS EARL GREY CREAM SAUCE, BROWN BUTTER RISOTTO	\$14
BEEF BOURGUIGNON MASHED POTATO	\$17
HONEY DIJON BAKED SALMON POMME DAUPHINE	\$19
PASTA DU JOUR	
FISH AND CHIPS	\$15
BURGER TWO WAYS SURF & TURF FRIED SHRIMP, ZESTY AIOLI OR SAUTEED MUSHROOMS, FRIED RED ONIONS, KETCHUP	\$16 \$12

Please inform your server of any food allergies in order that we assist you in making appropriate selections