

# **Starters**

## **Minestrone**

\$6

## **New England Clam Chowder**

\$9

## **Gingered Carrot Soup**

\$6

## **Beef Shank Epigrams**

Crisp Panfried Beef Shank Croquettes, Wild Mushrooms \$8

## **Grilled Flatbread**

Roasted Bell Peppers, Goat's Cheese, Cilantro Pesto \$7

## **Coco-Cajun Prawns**

Mango Dipping Sauce \$18

## **Pan Seared Diver Scallops**

Bell Pepper Relish, Micro Salad, Aged Balsamic \$13

## **Chicken Raviolo**

Wild Mushrooms, Chipotle Butter \$9

## **Green Lip Mussels**

Saffron-Tomato Broth, Garlic Croustade \$12

## **Pecky Toe Crab Cake**

Charon Aioli, Tarragon-Tomato \$14

## **Grilled Vegetable Terrine**

Ratatouille Vegetables, Warm Goat's Cheese Strudel \$9

## **\*Peppered Ahi Tuna**

Seared Rare, Wasabi, Soy, Wakame, Pickled Ginger \$16

## **Pan Seared Foie Gras**

Sour Apple, Toasted Pecan, Date Jus \$18

\*Notice: Consuming raw or undercooked meats, poultry, fish, shellfish or eggs may increase the risk of foodborne illness.

## Salads

### **Hearts of Romaine**

Lemon-Oregano Vinaigrette, Pecorino Romano, Garlic Croutons \$5

### **Chopped Iceberg & Watercress**

Boiled Egg, Bacon, Tomato, Green Goddess Dressing, Croutons \$6

### **Petite Greens**

Mixed Greens, Fine Herbs, Bordeaux Wine Vinaigrette, "Salad Veggies" \$5

## Main Course

### **Alaskan Halibut**

Smoked Tomato and Fennel \$34

### **Atlantic Cod**

Tomato-Razor Buerre Monte, Pommes Truffe \$29

### **Broiled Lake Superior Whitefish**

Broiled, Potato Puree, Petite Vegetables \$24

### **Arctic Char**

Pan Roasted, Parisian Potatoes, Haricot Vert, Lemon-Thyme Buerre Blanc \$28

The following items are cooked to your liking and accompanied by the Chef's potatoes and seasonal vegetables

### **\*8 oz Filet Mignon**

Sauce Perigeaux \$34

### **Roast Berkshire Pork Chop**

Port Wine Sauce \$24

### **\*10 oz N.Y. Strip**

Smokey Bordelaise \$32

### **\*Rack of Lamb**

Braised Leg, Cassis-Cabernet Jus \$30

### **\*16 oz Cowboy Steak**

Wild Mushroom Jus \$36

### **Roast Chicken Breast**

Wild Mushroom Stuffed \$28

### **Braised&Glazed Back Ribs**

Orange-Teriyaki \$30

Half Rack \$18

### **\*Vanilla Scented Duck Breast**

Kumquat Marmalade, Date Jus \$25

Executive Chef - Stephen Jalbert