




SOUP du JOUR... 9

POTAGE CRECY

Purée of "Bermuda Carrot", Carrot Ribbons, Horseradish Crème Fraiche... 9 

SPINACH SALAD

Applewood Smoked Bacon, Dates, Pistachios and Blue Cheese Dressing... 14  

ARUGULA SALAD

Strawberries, Goats Cheese, Salted Caramel Walnuts and Sweet Balsamic Vinaigrette... 14  

OYSTERS CASINO

Fire Roasted Red Pepper, Bacon, Lemon and Chili Flakes with Butter Sauce finished in the oven...

CANOE BONE MARROW & ESCARGOT

Roasted Bone Marrow w Grilled Ciabatta and Escargot in Garlic Cream Sauce...

SWISS RACLETTE

Crusty Bread w House Veal Bratwurst, Pickled Veg Mustard Caviar covered in melted Raclette Cheese... 15

SEA SCALLOPS AND RISOTTO

Pan Seared Sea Scallops w Truffled Parmesan Risotto and Toasted Walnuts... 21

BAKED BRIE

Phyllo wrapped Brie, oven baked, w Blueberry Compote... 15

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LEMON SOLE

Lemon Sole w Pistou (French pesto w tomato; nut free)... 35

Add crab... 5

ROCKFISH & PULLED PORK

Rockfish, BBQ Pulled Pork and Roasted Apple Cole Slaw...39

PAN ROASTED ATLANTIC SALMON

Salmon w grilled Asparagus and Thyme Honey Mustard Glaze... 35

LOBSTER DINNER for 2

Whole P.E.I. Lobster w Shrimp, Scallops and Sauce Thermidor... 120

VEAL MEDALLIONS

Pan Seared Veal w Oyster Mushroom Marsala Sauce... 37

BEEF TENDERLOIN

9 oz. Beef Tenderloin Filet w Red Eye Gravy...41

SOUS-VIDE BEEF RIBS

24 hr. Beef Ribs w Celeriac Purée, Pomegranate and Crisp Red Onion...37

ROASTED CHICKEN

Half Lemon Brined Chicken w Herb de Provence and Sauce Soubise... 31

LINGUINE AL CACIO e PEPE

Linguine w Parmesan, Pecorino Romano, Pepper and Butter... 25



vegetarian



gluten-free