



DINNER MENU

Appetizer

- French Onion Soup with Swiss 9
- Shrimp and Lobster Bisque with Tarragon and Roasted Shrimp 10
 - Lamb Merguez Soup with White Beans and Kale 11
 - Green Salad with Chevre, Pine Nuts, and Confit Tomatoes 9
 - Beet Salad with Oranges, Pistachios, Chevre, and Arugula 10
 - Kale Salad with Cranberries, Blue Cheese, and Pecans 10
- House Smoked Salmon with Potato Cake, Crème Fraiche, and Frisée 13
 - Shrimp Risotto with Shellfish Butter and Parmesan 13
 - Brussels Sprouts with Bacon Marmalade and Parmesan 9
 - PEI Mussels in Butter, White Wine and Garlic 13

Main Course

- Local Asparagus Risotto with Parmesan 19
- Vegetarian Gnocchi with Carrot Sauce, Peas, and Roasted Mushrooms 19
 - Salmon Filet with Lentils, Spinach, Tomato, Garlic, and Bacon 25
 - Crab Cake with Sautéed Spinach and Creamed Corn 29
- Skate Wing with Roasted Potatoes, Green Beans, and Tomato 24
 - Trout Amandine with Green Beans, Almonds, and Capers 24
 - Bouillabaisse with Shellfish and Seabass, Rouille and Toast Points 28
 - Coq au Vin with Potato Puree and Root Vegetables 25
- Lamb Pastilla with Sweet Peppers, Spinach, Fond de Braisaige 26
 - Leg of Lamb with Sweet Peppers and Sautéed Spinach 26
- House Burger with Swiss and Caramelized Onions, Frites, and Salad 16
- 30 Day Dry-Aged NY Strip with Caramelized Onions, Herb Butter, and Frites 28

Dessert

- Gianduja Chocolate Mousse 8
- Profiteroles with Vanilla Ice Cream and Chocolate Sauce 8
- Beignets with Cinnamon Sugar and Chocolate Sauce 7.5