



## DINNER MENU

### Appetizer

- French Onion Soup with Croutons and Swiss
- Shrimp and Lobster Bisque with Tarragon and Roasted Shrimp
- Green Salad with Goat Cheese, Pine Nuts, and Confit Tomatoes
- Beet Salad with Oranges, Pistachios, Goat Cheese, and Arugula
  - Kale Salad with Cranberries, Blue Cheese, and Pecans
- House Smoked Salmon with Potato Cake, Crème Fraiche, and Frisée
  - Shrimp Risotto with Shellfish Butter and Parmesan
  - Brussels Sprouts with Bacon Marmalade and Parmesan
  - PEI Mussels in Butter, White Wine, and Garlic
  - Blistered Shishito Peppers with Aioli
- Heirloom Tomato Salad with Pine Nuts and Lemon Aioli

### Main Course

- Local Beet Risotto with Chive and Parmesan
- Vegetarian Gnocchi with Carrot Sauce, Peas, and Roasted Mushrooms
  - Salmon Filet with Lentils, Spinach, Tomato, Garlic, and Bacon
  - Crab Cake with Sautéed Spinach and Creamed Corn
- Skate Wing with Roasted Potatoes, Green Beans, and Tomato
  - Trout Amandine with Green Beans, Almonds, and Capers
- Bouillabaisse with Shellfish and Seabass, Rouille, and Toast Points
  - Coq au Vin with Potato Puree and Root Vegetables
- House Burger with Swiss and Caramelized Onions, Frites, and Salad
- 30 Day Dry-Aged Hanger Steak with Herb Butter, Caramelized Onion, and Frites

### Dessert

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