



DINNER MENU

Appetizer

- Chilled Pea Soup with Crème Fraiche 12
Shrimp and Lobster Bisque with Tarragon and Roasted Shrimp 14
Lamb Merguez Soup with White Beans and Kale 13
Greens Salad with Goat Cheese, Confit Tomatoes, and Pine Nuts 12
Kale Salad with Cranberries, Blue Cheese, and Candied Pecans 13
Beet Salad with Oranges, Pistachios, Goat Cheese, and Arugula 13
Chicken Liver Mousse with Greens Salad, Cornichon and Crostini 15
Steamed PEI Mussels in Butter, White Wine, and Garlic 15

Main Course

- Spring Pea Risotto with Parmesan Cheese 23
Shrimp Risotto with Shellfish Butter and Parmesan 25
Vegetarian Gnocchi with Carrot Sauce, Peas, and Roasted Mushrooms 23
Crab Cake with Spinach and Creamed Corn 29
Trout Amandine with Green Beans, Almonds, and Capers 28
Salmon Filet with Lentils, Spinach, Tomato, Garlic, and Bacon 27
Hanger Steak with Caramelized Onions, Herb Butter and Frites 32
Coq au Vin with Potato Puree and Root Vegetables 27
Lamb Pastilla with Garlic Spinach and Fond de Braisaige 27
House Burger with Swiss and Caramelized Onions, with Frites 20

*Please let your server know of any dietary restrictions.
Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness & tastiness.
Please note that parties of six or more will be charged an automatic 20% gratuity.*