

## STARTERS

Soup of the Day	8
Duck Confit with Flageolet Beans	12
Boneless Braised Shortribs with Parsnip Puree and Black Truffle Demi-Glace	13
Steamed Prince Edward Island Mussels with Garlic, Lemon and Parsley	12
Roasted Portobello Mushroom & Blue Cheese Ravioli	11
Smoked Trout Spring Rolls with Hoisin Barbeque and Spicy Peanut Sauces	11
Sautéed Sea Scallops with Orange and Fennel Salad, Grapefruit Sauce	14
Wasabi Crusted Oysters with Cucumber Relish and Asian Dipping Sauce	11
Crispy Fish Tacos with Spicy Slaw, Pico de Gallo, Avocado and Chipotle Sauce	9
Tuna and Avocado Tartar, Crispy Wonton, Julienne Carrots and Cucumbers with Chive Oil	14

## SALADS

Duck Confit Salad with Blue Cheese, Sliced Pears and Port Vinaigrette	12
Roasted Beet Salad with Arugula, Blue Cheese, Apples, Walnuts and Lemon Poppy Seed Vinaigrette	9
Fennel and Arugula Salad with Shaved Ricotta and Lemon Oil Vinaigrette	9
Mesclun Greens with Oranges, Tomatoes, Spiced Pecans, Pickled Red Onions and Citrus Vinaigrette	10
Classic Caesar Salad with Baked Parmesan Cheese	10
Lemon Marinated French Beans, Prosciutto and Shaved Parmesan with Walnut-Balsamic Vinaigrette	11

## FISH

Pan Seared Organic Scottish Salmon with Artichokes, Exotic Mushrooms and Basil Risotto	26
Seared Tuna served Rare with Baby Broccoli, Julienne Carrots, Red and Green Onions, Soy Ginger Butter Sauce	26
Atlantic Bouillabaisse with Saffron and Red Pepper Aioli	26
Panko and Pink Peppercorn Crusted Rockfish with Sautéed Red Peppers, Shitake Mushrooms, Snow Peas, Spinach and Mango Beurre Blanc	28
Sautéed Lump Crab Cakes with Bacon Mashed Potatoes, Roasted Corn Hash and Sweet Corn Sauce	26

## MEAT

Oven Roasted Chicken with Creamy Mashed Potatoes and Garden Vegetable Ragout	25
Spiced Pork Chop with Orzo Rice Pilaf, Pineapple Salsa, English Pea Puree and Sherry Demi-Glace	26
Bone-In Veal Chop with Fingerling Potatoes, Sautéed Spinach and Espresso Red Wine Sauce	36
Peppered Flat Iron Steak with Melted Gorgonzola Cheese, Roasted Garlic Mashed Potatoes, Sautéed Asparagus and Baby Carrots	25
Roasted Magret of Duck served Medium Rare with Celery Root Galette and Sweet Potato, Bacon and Duck Confit Hash	26
Pecan Crusted Barbecued Rack of Lamb with Mustard Potato Gratin, Haricot Verts, Spinach and Horseradish Demi Glace	Market