

## SOUP AND SALADS

Lobster Bisque - Armagnac Cream	20
Caesar Salad - roasted garlic croutons, shaved parmesan cheese	19
Mushroom Salad - seasonal greens, sesame vinaigrette, shoestring potatoes	22
Blue Cheese Iceberg Salad - herb buttermilk dressing, grilled pears, pancetta	23
Chevre - goat cheese, filo pastry, pistachios, seasonal greens	21

## OYSTERS

Raw Oysters	Champagne Mignonette Rasputin - vodka, crème fraiche, tobiko	3.75ea
Cooked Oysters	Rockefeller - spinach, pernod, hollandaise Rimrock - Lobster bechemel, smoked salmon, gruyere cheese Miso - Miso butter, green onion Almond Crusted - lemon beurre blanc	4.25ea

## APPETIZERS

Mussels - daily preparation	25
Seared Scallops - mango jalapeno puree, pickled shallot, bacon lardons, jalapeno tuille	26
Spiced Cauliflower - hummus, pickled lemon, pistachio dukkah, parsley oil	18
Beef Tartar - 'AAA' beef tenderloin, soy cured egg yolk, pickled shallot, mustard seed caviar	25

## ENTREES

Wild Salmon - fresh herbs, garlic mashed potatoes, lemon beurre blanc	49
Duck - confit leg, sliced breast, bacon knoedel, cranberry orange chutney	51
Lamb Rack - garlic mashed potatoes, roasted tomato and mushroom	54
Venison Steak - spaetzle, Fois Gras butter, Sauternes Reduction	56
Rib Eye Steak 14oz - dry aged Centre Cut, grilled asparagus, Provencal fries, bearnaise	72
Filet Mignon 7oz - garlic mashed potatoes, choice of peppercorn sauce, herb butter, gorgonzola butter	63
Mixed Grill - Filet Mignon, lamb chop, venison	69

## SIDES

Pommes Frites	12	Lobster Mashed Potatoes	20
Mushroom Risotto	16	Grilled Asparagus - lemon butter	14

Vegan options & modifications available on request

All prices do not include taxes

Gratuity of 18% will be added to groups of 6 or more subject to service

Consumption of Raw Oysters poses an increased risk of food borne illness – Medical Health Officer