

## APPETIZERS

**JUMBO LUMP CRAB MARTINI 16**  
WITH PAPAYA, AVOCADO, APPLES AND  
PASSIONFRUIT VINAIGRETTE

**TUNA TARTARE 15**  
WITH WASABI MAYONNAISE

**CAMEMBERT CHEESE BEIGNETS 10**  
WITH RATATOUILLE

**JUMBO LUMP CRAB CAKES 15**  
WITH SEASONAL GREENS, AVOCADO, MANGO,  
CITRUS VINAIGRETTE

**CHARCUTERIE PLATTER 16**  
WITH PARMA COTTO PROSCIUTTO, OLIVES, SALAMI,  
ARTICHOKES AND ROASTED PEPPERS

**THREE CHEESE TASTING 12**

## SOUP 7

M - SPRING PEA

T - TOMATO BISQUE

W - WILD MUSHROOM

T - CHICKEN TORTILLA

F - CORN CHOWDER WITH CRAB

S - GAZPACHO

## SALADS

**TOMATO SALAD 12**  
WITH FETA, ARUGULA AND BASIL VINAIGRETTE

**NICOISE SALAD WITH SEARED TUNA 16**  
WITH HARICOT VERTS, TOMATO, OLIVES

**CAESAR SALAD 13**  
HEARTS OF ROMAINE, ROASTED RED PEPPER AIOLI,  
PARMESAN AND GARLIC SHRIMP

**WARM GOAT CHEESE PROVENCAL 10**  
WITH SEASONAL GREENS, CARAMELIZED ONIONS,  
ROASTED PEPPERS AND OLIVE TAPENADE

**LYONNAISE BABY SPINACH SALAD 9**  
WITH FRESH FARM EGGS, BACON AND CROUTONS

**PETIT SALAD 8**  
ROMAINE AND PARMESAN

## DESSERTS 7

**WARM DARK CHOCOLATE FONDANT CAKE**  
WITH BERRIES AND VANILLA ICE CREAM

**CRÈME BRÛLÉE**

**HOMEMADE SORBETS OR ICE CREAMS**

**KEY LIME PIE**  
WITH NUT CRUST AND DULCE DE LECHE FRESH WHIPPED CREAM

**BABA AU RHUM**

**WARM "MOJO" CHOCOLATE CHIP COOKIE**  
WITH ICE CREAM 12

## ENTRÉES

**CARAMELIZED SALMON 24**  
WITH CAULIFLOWER RISOTTO, BALSAMIC REDUCTION

**CRISPY AHI TUNA 25**  
WITH ENGLISH PEA AND WASABI PUREE AND  
ORZO PILAF

**PAN SEARED HALIBUT 26**  
WITH HARICOT VERTS, TOMATO, EDAMAME, OLIVES AND  
LEMON OIL

**SEA SCALLOPS & HOMEMADE ANGEL HAIR 25**  
WITH SEASONAL VEGETABLES AND CITRUS BEURRE BLANC

**MARINATED CHERMOULA SHRIMP 20**  
WITH JOSE'S MAC & CHEESE

**CRISPY LEMON CHICKEN PAILLARD 19**  
WITH PETITE SALAD PARMESAN

**DUCK TWO WAYS 26**  
SPICED DUCK BREAST, DUCK CONFIT,  
WITH MUSHROOMS, BACON, CHERRY & PORT WINE SAUCE

**PORK TENDERLOIN 23**  
WITH WILD MUSHROOM RISOTTO

**STEAK FRITES 25**  
NEW YORK STRIP WITH MAITRE D' BUTTER, POMME FRITES

**FILET MIGNON 28**  
WITH SHALLOT SAUCE, HARICOT VERTS WITH OLIVES

**CHEF JOSÉ'S SIRLOIN BURGER 12**  
WITH BACON BITS ON CRUSTY ROLL WITH POMME FRITES,  
CHOICE OF CHEESE - GRUYERE, BLUE OR AGED CHEDDAR  
ADD CARAMELIZED ONIONS, BACON OR BOTH \$2  
A CHEVAL (FARM FRIED EGG) \$2

**SLIDERS 12**  
THREE MINI BURGERS, SAVORY, SWEET AND PEPPERY

## PLATS DU JOUR

M - CHICKEN PARMESAN 22  
WITH HOMEMADE ANGEL HAIR

T - TACO TUESDAYS 15

W - GLUTEN FREE ORGANIC FRIED CHICKEN 22  
WITH MASHED POTATO, TRUFFLE SAUCE

T - PAELLA (PRE-ORDER) 28

F - FISH SPECIAL (MARKET) 28

S - HOMEMADE AGNOLOTTI 28  
WITH RICOTTA, SWEET CORN, LOBSTER, CELERIAC  
AND CHILI OIL

## SIDES 5

HARICOT VERTS | POMME FRITES | SPINACH GRATIN  
ORZO PILAF | BROCCOLI | RATATOUILLE  
CAULIFLOWER RISOTTO | ASPARAGUS