

APPETIZERS

- TUNA TARTARE 15**
WITH WASABI MAYONNAISE
- CAMEMBERT CHEESE BEIGNETS 12**
WITH RATATOUILLE
- JUMBO LUMP CRAB CAKES 17**
WITH SEASONAL GREENS, AVOCADO, MANGO AND CITRUS VINAIGRETTE
- CHARCUTERIE PLATTER 19**
WITH PARMA COTTO PROSCIUTTO, OLIVES, SALAMI, ARTICHOKE AND ROASTED PEPPERS
- FOIE GRAS MONTE CRISTO 19**
WITH BLACKBERRY JAM
- THREE CHEESE TASTING 14**

SOUP 7

- M - CORN CHOWDER WITH CRAB**
- T - BLACK LENTIL**
- W - BUTTERNUT SQUASH**
- T - PASTA FAGIOLI**
- F - CHICKEN TORTILLA**
- S - CAULIFLOWER WITH CRISPY PROSCIUTTO**

SALADS

- NIÇOISE SALAD 17**
SEARED TUNA, HARICOT VERTS, TOMATOES, OLIVES, SOFT-BOILED EGGS
- NOT SO CLASSIC CAESAR SALAD 14**
HEARTS OF ROMAINE, ROASTED RED PEPPER AIOLI, PARMESAN AND GARLIC SHRIMP
- WARM GOAT CHEESE 14**
WITH OLIVE TAPENADE
- ROASTED BEET SALAD 13**
WITH FOURME D'AMBERT
- LYONNAISE BABY SPINACH SALAD 11**
WITH FRESH FARM EGGS, BACON AND CROUTONS
- PETIT SALAD 8**
ROMAINE AND PARMESAN
- ADD CHICKEN, SHRIMP OR SALMON TO ANY SALAD \$8

PLATS DU JOUR

- M - SPICE RUBBED PETIT TENDERLOIN 26**
WITH SPINACH, CHEESY POTATOES
- T - ORGANIC CHICKEN POT PIE 22**
- W - GLUTEN FREE ORGANIC FRIED CHICKEN 24**
WITH MASHED POTATOES, TRUFFLE SAUCE
- T - CRISPY DUCK CONFIT 26**
WITH HOMEMADE FETTUCCINE
- F - FISH SPECIAL (MARKET) 25**
- S - GRIDDLED FISH TACOS 25**

ENTRÉES

- CARAMELIZED WILD SALMON 27**
WITH CAULIFLOWER RISOTTO, BALSAMIC REDUCTION
- CRISPY AHI TUNA 28**
WITH ENGLISH PEA AND WASABI PURÉE AND ORZO PILAF
- PAN SEARED HALIBUT 29**
WITH HARICOT VERTS, TOMATO, EDAMAME, OLIVES AND LEMON OIL
- WILD RED SNAPPER 28**
WITH CERIGNOLA OLIVES, BLOOD ORANGE, FENNEL
- SEA SCALLOPS & HOMEMADE ANGEL HAIR 32**
WITH SEASONAL VEGETABLES AND CITRUS BEURRE BLANC
- BRAISED SHORT RIBS 28**
WITH SWEET POTATO MASH
- STEAK FRITES 27**
NEW YORK STRIP WITH GREEN PEPPERCORN SAUCE, POMMES FRITES
- FILET MIGNON 29**
WITH BRUSSEL SPROUT GALETTE AND PETIT POTATO
- CHEF JOSÉ'S SIRLOIN BURGER 15**
WITH BACON BITS ON CRUSTY ROLL WITH POMMES FRITES, CHOICE OF CHEESE - GRUYERE, BLUE OR AGED CHEDDAR
ADD CARAMELIZED ONIONS, BACON OR BOTH \$2
A CHEVAL (FARM FRIED EGG) \$2
- SLIDERS 15**
THREE MINI BURGERS, SAVORY, SWEET AND PEPPERY
- CRISPY ORGANIC LEMON CHICKEN PAILLARD 22**
WITH PETITE SALAD PARMESAN
- HERB CRUSTED LAMB RACK 29**
WITH BASIL MASHED POTATOES AND ROQUEFORT SAUCE
- PORK TENDERLOIN 26**
WRAPPED IN PROSCIUTTO, MUSHROOM BOLOGNESE
- LOCAL MARKET VEGETABLES 22**
- SIDES 5**
- HARICOT VERTS | POMMES FRITES | ORZO PILAF | ANGEL HAIR
BROCCOLI | RATATOUILLE | CAULIFLOWER RISOTTO
ASPARAGUS | BASIL MASHED POTATOES | BRUSSEL SPROUTS

DESSERTS 7

- WARM DARK CHOCOLATE FONDANT CAKE 26**
WITH BERRIES AND VANILLA ICE CREAM
- CRÈME BRÛLÉE 22**
- HOMEMADE SORBETS OR ICE CREAMS 24**
- KEY LIME PIE 26**
WITH NUT CRUST AND DULCE DE LECHE WHIPPED CREAM
- BOURBON PECAN PIE (MARKET) 25**
- WARM "MOJO" CHOCOLATE CHIP COOKIE WITH ICE CREAM 12**

* IF YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW.