



SMALL PLATES

Royal Red Shrimp

sautéed in butter, garlic, shallot and red chili flake,
lemon and scallion finish, warm artisan bread
14

Black Truffle Arancini

(5) truffled gouda risotto arancini with parsley panko crust,
roasted tomato aioli, black truffle shavings
13

Smoked Faroe Island Salmon

house smoked salmon, arugula, crispy capers,
dill - shallot vinaigrette, lemon aioli, lavash crisps
13

PEI Mussels

white wine - parsley butter sauce with garlic, grape tomato,
bacon lardons, shallot & shaved fennel, toast points
14

Tuna & Avocado Tartare *

ahi tuna, avocado, mango salsa, ponzu marinade,
soy caramel, ginger aioli, crispy wontons
15

Beet & Boursin

thin sliced red & gold beets, whipped boursin cheese,
arugula, orange tarragon vinaigrette, crushed pistachios
12

Short Rib Pot Stickers

beef with ginger, garlic & scallion, Hoisin BBQ sauce,
pickled cucumber, sweetie drop peppers, crushed nuts
13

Classic Escargot

tarragon scampi butter, melted parmesan reggiano,
toasted baguette
13

Steak Tartare *

Certified Angus Beef® tenderloin, sous vide egg yolk*,
caper, shallot, lemon emulsion, parmesan, garlic toast
15

Grilled Spanish Octopus

gigante bean & arugula sauté, grape tomatoes,
salsa verde, aged balsamic reduction
16

SALADS AND SOUPS

Poached Pear

red wine poached pear, goat cheese, candied pecans, dried
blueberries, vanilla pickled onion, artisan greens, champagne vin
12

Classic Wedge

grape tomatoes, vanilla pickled red onions,
Nueske's bacon, blue cheese dressing
9

Spinach Salad

grape tomato, avocado, bacon lardons, sous vide egg,
shaved red onion, baby spinach, cider - Dijon vinaigrette
12

Caesar

whole leaf romaine, asiago croutons,
parmesan tuile, shredded reggiano
8

Wild Mushroom Bisque

white truffle oil
7

Soup du Jour

market price

Salad Additions: Organic Chicken Breast ... 8 Argentinian Red Shrimp ... 9 Faroe Island Salmon ... 9*

Artisan Baguette Bread Service ... 4

parsley-garlic butter, Spanish olive oil & aged balsamic,
castelvetro - kalamata - cured black olive tapenade, and roasted red bell peppers

UPCOMING EVENTS

FOLEY FAMILY WINE DINNER

Monday, November 9th, starting 6:00 pm.

THANKSGIVING DINNER

Thursday, November 26th, 11:00 am to 7:30 pm



MAIN PLATES

Seafood Paella

Maine lobster tail, Argentinian red shrimp, diver scallop, white fish, PEI mussels & Little Neck clams, pea & carrot saffron risotto, parsley, tarragon oil
33

Faroe Island Salmon *

wild rice with dried cranberry & walnuts, wilted spinach, roasted cauliflower florets, cracked pepper gastrique
28

Local Grouper

warm orzo, sweet corn, sun dried tomato, edamame & vidalia, sautéed kale, bell pepper-saffron jam, basil pesto
29

Diver Scallops *

citrus fingerling potatoes with parsley butter, sautéed rainbow swiss chard, blistered grape tomatoes, butternut squash puree, vanilla bean beurre blanc
30

Double Bone Pork Chop *

14oz cut, black tea brined, sous vide & mesquite grilled, whole grain mustard whipped potatoes, baby carrots, haricot vert with red onion, blueberry-bourbon BBQ glaze
32

Beef Short Rib

pumpkin - farro risotto, broccolini, roasted crimini, braising jus reduction, crispy onion straws
32

Goat Cheese Chicken Saltimbocca

organic chicken breast, smoked prosciutto, fresh sage, whipped potatoes, sautéed asparagus, mushroom marsala pan sauce
26

Rack of Lamb *

mesquite grilled New Zealand rack, parmesan gnocchi, baby spinach, roasted romas, red wine reduction
half rack... 28 / full rack ... 38

Pasta Florentina

butternut squash, roasted crimini mushrooms, shaved fennel, sundried tomatoes, toasted pine nuts, goat cheese - sage - white wine cream sauce, fettuccini pasta, fried sage garnish
27

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MESQUITE GRILLED STEAKS

All steaks are Certified Angus Beef®, hand cut and served with sauteed greens, caramelized cippolini and cabernet demi glacé

OUR HAND CUT STEAKS*

Petit Tenderloin (5 oz) ... 29

Full Tenderloin (8 oz) ... 41

NY Strip (14 oz) ... 34

Ribeye (18 oz) ... 42

STEAK TOPPINGS

Roasted Wild Mushrooms ... 5

Blue Cheese Crumbles ... 5

Truffle Compound Butter ... 4

Black Garlic Compound Butter ... 4

ADDITIONAL SIDES

Whipped Potatoes ... 5

Grilled Asparagus ... 5

Sautéed Spinach ... 5

Sautéed Brussels & Bacon ... 6

Baby Carrots ... 6

<p>STEAK & ENTRÉE ADDITIONS: 5oz Grilled Maine Lobster Tail ... 16 Argentinian Red Shrimp ... 9 U10 Diver Scallop ... 6 ea</p>

SPLIT PLATE CHARGE OF \$5.00 APPLIES TO ALL MAIN PLATE AND STEAKS. FULL LAMB RACK CANNOT BE SPLIT.

20% GRATUITY IS RECOMMENDED AND APPRECIATED FOR ALL PARTIES OF 10 OR MORE

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.