
S T A R T E R S

GRILLED CAESAR \$14

Creamy Lemon Garlic Dressing,
Brioche Croutons, Parmesan

GARLIC BUTTERED BAGUETTE \$6

Served wth Herbed Garlic Butter

RAW OYSTERS

1/2 dozen \$22. 1 dozen \$40
Patriots from Cape Cod, MA
Served with Champagne Mignonette

JUMBO PRAWN COCKTAIL \$23

(3) Served with Traditional Cocktail Sauce
& Lemon

STEAMED DUTCH MUSSELS \$19

White Wine, Leeks, Cream, Herbs, Grilled Bread

PAN SEARED FOIE GRAS \$28

2 oz Foie Gras, Toasted Brioche,
Raspberry Compote, Pistachio Cream

DUCK SPRING ROLLS \$20

Duck Confit, Caramelized Onion,
Blackberry Chili Aioli

BRIE & PUFF PASTRY \$18

Apricots, Apples, Honey, Grilled Bread

CUVÉE SALAD \$16

Local Greens, Cranberries, Oranges, Apples,
Vidalia Onion, Candied Walnuts, Goat Cheese,
Honey Balsamic

VEGAN BURRATA \$16

Basil Pesto, Arugula, Cherry Tomatoes, Grilled Bread

OYSTERS ROCKEFELLER

1/2 dozen \$26 1 dozen \$44
Patriots from Cape Cod, MA
Served with Champagne Mignonette

ESCARGOT \$19

Garlic, Herbs, Butter, White Wine, Grilled Bread

BLACKENED DIVER SCALLOPS \$21

(2) Cauliflower Purée,
Fire Roasted Red Pepper Coulis

PRIME FILET TARTARE \$22

Local Quail Egg, Shallots, Capers, Parsley,
Arugula, Toast Points, Whole Grain Mustard

OSETRA STURGEON CAVIAR

1/2 oz \$80 1 oz \$140
Crème fraîche, Egg White, Egg Yolk,
Scallion, Red Onion,
House Made Potato Chips

M A I N S

SURF & TURF FOR TWO \$125

16oz Ribeye, 14oz Caribbean Lobster Tail,
Garlic Mashed Potatoes, Crispy Brussel Sprouts
Red Wine Demi-Glace & Drawn Butter

GRASS FED FILET MIGNON \$48

Black Pepper Dusted,
Garlic Mashed Potatoes, Grilled Asparagus,
Carmelized Onion Cabernet Au Jus

ROASTED 1/2 CHICKEN \$34

Joyce Farms Poulet Rouge Heritage Chicken,
Confit Baby Potatoes, Grilled Haricot Vert
Wild Mushroom Marsala

NEW ZEALAND RACK OF LAMB \$40

Mustard Seed, Breadcrumbs, Potato Galette,
Green Beans Amandine, Port Wine Reduction

STEAK FRITES \$58

Prime Cut 16 oz Ribeye
Served with Steak Fries, Crispy Brussel Sprouts
& Truffle Aioli

PAN SEARED CHILEAN SEA BASS \$56

Blue Crab Risotto, Lobster Cream,
Exotic Mushrooms, Spinach,

GRILLED YELLOWFIN TUNA \$42

Togarashi Dusted, Soba Noodles,
Baby Bok Choy, Parsnip Chips,
Sesame Soy Dressing, Wasabi Au Poivre
Substitute Tofu \$32

LOCAL LOBSTER THERMIDOR \$65

Paparadelle Pasta, Lobster Cream,
Parmesan, Breadcrumbs,
Grilled Asparagus

BAKED ATLANTIC SALMON \$32

Jasmine Rice, Grilled Baby Organic Carrots,
Saffron Beurre Blanc

MOROCCAN VEGETABLE TAJINE \$30

Chickpeas, Local Pumpkin, Cauliflower, Tomatoes,
Moroccan Spices, Cous Cous

S I D E S

PAN SEARED SEA SCALLOPS \$9/each

14 oz LOBSTER TAIL \$60

BLUE CRAB RISOTTO \$16

CRISPY BRUSSEL SPROUTS \$8

STEAK FRIES with TRUFFLE AIOLI \$9

GREEN BEANS AMANDINE \$8

EXOTIC MUSHROOMS \$10