

Soups

FRENCH ONION SOUP

Chicken broth, Gruyère cheese, toasted baguette
10

NEW CREAM OF MUSHROOM GF

Chive, truffle oil
10

Shareables

NEW

AHI TUNA CRUDO GF

Persian cucumbers
ninja radishes, micro cilantro
ponzu broth
23

NEW

ZUCCHINI BLOSSOMS V GF

Laura Chenel goat cheese
tempura batter
Provençale aioli
20

NEW

MEDITERANIAN WILD OCTOPUS GF

Cannellini bean hummus
pickled red onions
harissa vinaigrette
20

NEW

JUMBO LUMP CRAB CAKE GF

Petite cabbage slaw
fresh herbs, tartar sauce
24

GF - GLUTEN FREE V - VEGETARIAN N - CONTAINS NUTS

Starters

NEW

HEIRLOOM BEET & HARICOT VERT SALAD GF V

Fourme d'Ambert bleu cheese, pickled red onions
tapioca crackers, micro red beet tops, Ravigote dressing
14

CAESAR SALAD GF

Chopped romaine, shaved radicchio
shaved parmigiano, white imported anchovies
balsamic Caesar dressing
14

CAPRESE SALAD V GF N

Grilled artichoke, wild arugula, heirloom tomatoes
burrata cheese, fresh pesto, white balsamic syrup
18

NEW

STEAKHOUSE SALAD GF

Romaine, radicchio, baby spinach, hearts of palm
cherry tomatoes, avocado, hard-boiled egg white
warm bacon vinaigrette
14

NEW

MEDITERRANEAN ICEBERG STEAK GF

Iceberg lettuce, Persian cucumber
cherry tomatoes, pancetta, kalamata olive
French feta, basil-ranch dressing
14

AS ENTRÉE SALAD

Add Mary's Farm Chicken 9 | Wild Mexican Shrimp 10 | Scottish Salmon 12

Weekly Specials

THURSDAY

Prime Rib & 1/2 Price Wine List

FRIDAY

Italian Night

SATURDAY

Steakhouse

Chef de Cuisine, Josue Raymundo

Entrées

NEW SAUTÉED CELERY ROOT GF V

Creamy cauliflower purée, pickled hon-shimeji mushrooms,
mushroom butter emulsion

24

VEAL PICCATA

House-made linguini
lemon caper sauce

29

CHICKEN PARMIGIANO

Mary's Farm chicken breast, house-made spaghetti
organic tomato sauce, shaved parmesan cheese

29

NEW BRAISED BEEF GF

Roasted cauliflower purée, Brussels sprouts, Nueske bacon
horseradish & mustard sauce

36

Chef Alain's Favorites

NEW CRUSTED WILD ARTIC SOLE

Almond & herb butter, roasted vegetables, puffed rice, lemon sabayon

38

NEW SEARED CHILEAN SEABASS GF

Caponata relish, wilted spinach with onion confit, yellow bell pepper sauce

39

NEW BAKED SCOTTISH SALMON

Fregola sarda with crayfish & lemon zest, crème fraîche, micro pea shoots, mushroom butter emulsion

37

NEW GRILLED AUSTRALIAN RANCH LAMB CHOPS GF

Roasted California sunchoke with Laura Chenel goat cheese & watercress chimichurri-tarragon sauce

49

NEW PENNSYLVANIA FARM VEAL CHOP GF

Garlic & rosemary Kennebec potato cake, Vichy style heirloom carrots, whole-grain mustard sauce

57

NEW COQ AU RIESLING DF

Braised Mary's Farm chicken, heirloom carrots & button mushrooms, Alsatian spinach noodles

35

NEW ALLEN BROTHERS PETITE FILET MIGNON GF

6oz. filet, king mushrooms, asparagus tips, potato purée, Bordelaise sauce

49

Our Commitment

To offer wholesome, clean, sustainably produced food & beverage whenever possible:

Sustainable salmon · all-natural beef · poultry free of antibiotics · gestation-crate-free pork ·
milk from RBGH-free cows · cage-free eggs · organic & locally sourced produce · organic coffee & tea selections.