

DINNER

5:00 PM

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10:00 PM

SOUPS

SOUP OF THE DAY 19

seasonally inspired

SALADS

TUNA NIÇOISE SALAD 28

anchovies, green beans, olive oil, celery, cucumber, fennel, pepper, tomatoes,
olives, quail eggs
sherry balsamic dressing

CAESAR WEDGE 23

toasted brioche
add grilled chicken 10, shrimp 12, salmon 16

APPETIZERS

BLACK MISSION FIGS 25

whipped sheep's milk ricotta, black mission figs, filone bread

SALMON TARTARE 32

arugula, frisée, capers

CROSTINI 25

heirloom tomatoes, spring onions, arugula

CHEESE & CHARCUTERIE 38

artisan cheese, cured meats

ENTRÉES

PASTA POMODORO 32

penne pasta with seasonal vegetables

STEAKHOUSE BURGER 38

brioche bun, bacon, fries
choice of Cheddar, Swiss, American

SHRIMP CRUSTED PAN FRIED SALMON 42

black rice

CHASSEUR CHICKEN FRICASSEE 42

white mushrooms shallots, tarragon, chervil

NEW YORK STEAK (12 OZ) 54

roasted vine tomato, tarragon green peppercorn butter, fries

SIDES

petite green salad 12

asparagus 14

broccoli rabe 14

fries 12

DESSERT

CHOCOLATE DECADENCE 15

brownie, dark chocolate mousse, raspberry gelée

CHILLED CHEESECAKE SOUFFLÉ 15

winter citrus, speculoos

PAIN D'ÉPICE 15

poached pineapple, caramel