

20.17 Menu

**includes choice of beverage
and dessert**

SWEET CORN BISQUE

crispy corn and shrimp fritter
9

CAESAR

hearts of romaine/ warm potato
croutons
8

BLT SALAD

iceberg wedge/ apple wood smoked
bacon/ marinated tomatoes/ house
made bleu cheese dressing
9

PROSCIUTTO BERRY SALAD

red leaf lettuce/ fresh berries
gorgonzola/ prosciutto/ berry
vinaigrette
10

CURED SALMON SALAD

crispy potato cake/ cucumber/ red
onion/ fennel/ red wine vinaigrette
buttermilk drizzle
12

ROASTED BEET SALAD

crispy goat cheese/ pickled onion
orange segments/ citrus vinaigrette
9

CALAMARI & ROCK SHRIMP

sweet and spicy glaze
vegetable confetti
13

STEAK AND EGGS

Carpaccio/ egg crostini
shaved reggiano cheese/ truffle oil
13

GNOCCHI "MAC AND CHEESE"

mushroom/ prosciutto/ first light
creamery goat cheese/ truffle oil
13

LOBSTER CORN CAKE

fresh lobster/ corn/ crème fraiche
lobster cream sauce/ red tobiko
15

TUNA TARTAR

cucumber/ jalapeno/ wasabi tobiko
asian guacamole/ wonton chips
16

STEAMED P.E.I. MUSSELS

white wine/ garlic/ lemon
butter/ herbs
12

40.17 Menu

**includes choice of beverage
and dessert**

ROASTED CHICKEN

caramelized onion mashed potato/ marinated local
tomatoes/ buttermilk drizzle
28

SALMON

pecan crust/ sweet potato hash
chorizo vinaigrette/ honey buerre blanc
30

SHRIMP CRUSTED SWORDFISH

herb risotto/ grilled asparagus/ romesco salsa
buerre blanc
34

AHI TUNA

coriander crust/ crispy rice cake
avocado miso salad/ citrus chili glaze
32

RIB EYE

gorgonzola crust
fingerling potato and bacon salad
merlot sauce
38

ROASTED DUCK BREAST

butternut squash and duck confit risotto
toasted pepitas/ merlot demi glaze
36

BOUILLABAISSE

tomato and fennel broth/ chorizo sausage/ mussels/
scallops/ shrimp/ gnocchi
32

CORN AND RICOTTA RAVIOLI

blistered tomatoes/ crispy shallots
corn alfredo sauce
24

FILET MIGNON

mushroom and gnocchi salad
pancetta demi glaze
38

Chef / Owner Sous Chef
- Brian Mietus- -Soichiro Kimura-

18% gratuity on parties of 8 or more