

big plates

braised beef short rib whipped potatoes, mirepoix vegetables	28
lobster fettuccini pancetta and green peas	24
grilled tuna sweet potato puree, baby boc choy, and lemon truffle vinaigrette	29
moultard duck breast cherry port glaze over roast onion mint cous cous	26
chicken tortellini tri color tortellini, chipotle cream sauce	20
pan roasted rack of lamb black olive whipped potatoes, goat cheese and haricot vert	30
pan seared atlantic salmon spinach, mashed potatoes, port wine reduction	28
g/r/a/n/d burger cheddar, bacon, lettuce, tomato, red onion, and fries	14
beef tenderloin spinach, crispy onions, horseradish potatoes and brandied demi-glace	30
roasted half chicken whipped potatoes, haricot vert and sage	23
steak frites grilled hanger steak, roasted garlic herb butter, mixed greens salad, fries	25
seared scallops pea, fava bean, and asparagus risotto, spring onion vinaigrette	29

sides

fries, whipped potatoes, haricot vert, spinach, crispy onions	5
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fall 2008

executive chef - s. leon

little plates

lobster bruschetta tomatoes, pancetta and white toast points	14
spicy tuna roll soy, miso, and sweet chili dipping sauces sauce	14
mesclun salad toasted pistachios, crispy shallots, citrus vinaigrette	8
iceberg lettuce salad maytag blue dressing, red onion, radish, and crispy bacon	9
mac & cheese truffles and gruyere	14
tuna tartare yuzu-soy, crispy wontons	15
hot crab dip swiss, bacon, triscuit crackers	14
mussels & fries garlic, herbs, tomatoes, jalapeno and chardonay	12
tuna pizza pickled ginger, scallions, miso vinaigrette	15
steak wontons sweet chili sauce 12	
duck confit quesadillas manchego cheese, salsa, hoisin 14	
marinated beef lettuce wraps bibb lettuce, scallions, soy sauce	12
shrimp kabob marinated shrimp, onions, peppers, and mushrooms	15

wines by the glass

champagne & sparkling wines

brut, rotari arte italiani, trento doc, nv / 9

brut, pommery, pop, champagne, nv / 17

brut, veuve clicquot, yellow label, nv / 20

white wines

pinot grigio, stellina di notte, delle venezie, 06 / 9

sauvignon blanc, petit bourgeois, loire, 06 / 9

chardonnay, 14 hands, Washington, 04 / 8

albarino, vionta, rias baixas, 06 / 11

chardonnay, joseph carr, carneros, 05 / 12

red wines

pinot noir, sterling, vc 06 / 11

merlot, chateau st jean, napa, 04 / 10

zinfandel, peachy canyon, paso robles, 05 / 11

cabernet sauvignon, villa mt eden, napa, 04 / 11

cabernet sauvignon, souverain, sonoma, 04 / 16

shiraz, grant burge, Barossa, 04 / 11

malbec, tomero, mendoza, arg 05 / 10

beers

domestic beers \$6

budweiser

Corona

sam adams boston lager

bud lite

coors lite

Imported beers \$6

Bass ale

corona

Guinness

heineken

amstel lite

heineken lite

Craft beers

chimay \$20

grand reserve

rogue \$12

dead guy ale

classic cocktails 12

g/r/a/n/d martini

grey goose or bombay sapphire, dry and/or dirty garnished with an olive or twist

dirty margarita

tequila, triple sec, lime juice, and fresh citrus with a splash a chambord

blueberry mojito

stoli blueberi vodka, mint, lime, sugar

grape crush

grape vodka, triple sec, lime juice, fresh grapes

flirtini

raspberry vodka, chambord, fresh pineapple and champagne

toasted coconut martini

coconut rum, midori, fresh pineapple

southsider

Bacardi limon, mint, fresh lemonade

bellini martini

grey goose orange, peach nectar, peach schnapps, sparkling wine

gin gimlet

hendricks giin, honey, lime

lychee martini

grey goose la poire, sake, lychee juice

fresh whisky sour

woodford reserve, freshly squeezed lemon & lime juice, simple syrup, maraschino

seasonal cocktails 12

blood orange bellini

sunshine cocktail

kumquats, sugar, kurant vodka

dessert cocktails 12

chocolate raspberry truffle martini

stoli vanil, godiva dark, baileys, Chambord, hazelnut liquor

sweet & salty chocolate martini

stoli vanilla, godiva white and dark, buttershots sea salt

expresso martini

stoli vanil, coffee liquor and espresso