

STARTERS

SOUP OF THE DAY

PA

TUNA TARTARE* W/ CAPERS, WHOLE GRAIN MUSTARD, CUCUMBER,
RED CURRY PASTE & MIXED GREENS (RAW)

14

STEAMED MUSSELS "BEACON STYLE" W/ GARLIC, WHITE WINE,
LEMON-THYME, CREAM & TOMATOES

14

CRISPY FISH TACOS W/ SALSA VERDE, JACK CHEESE & TOMATO EMULSION

14

ROASTED BEET SALAD W/ ARUGULA, GOAT CHEESE, CANDIED WALNUTS & CRANBERRY VINAIGRETTE**

12

WEDGES OF ICEBERG LETTUCE W/ POACHED TOMATOES, SHAVED RED ONIONS,
SLICED CUCUMBERS & ROQUEFORT VINAIGRETTE

12

CHOPPED SALAD OF ROMAINE & RADICCHIO W/ CRISPY SHRIMP & PEANUT-GINGER DRESSING**

14

BRAISED PORK BELLY W/ SOFT CORN TORTILLA, GRILLED PINEAPPLE & MUSTARD BBQ SAUCE

14

CRISPY PORTOBELLO W/ ROASTED PEPPERS, SMOKED MOZZARELLA & LEMON BUTTER

12

ENTREES

OVEN-ROASTED CHICKEN W/ BRAISED SHALLOTS, JULIENNE CARROTS,
SMOKED BACON-PECORINO RISOTTO & SAUCE ROBERT

26

LOBSTER RIGATONI W/ AGED CHEDDAR, ROASTED CORN, BASIL & CREAM

29

HALIBUT BAKED IN PARCHMENT W/ SUN-DRIED TOMATOES, TATSOI & TOASTED ISRAELI COUS-COUS

32

GRILLED ATLANTIC SALMON W/ FORBIDDEN BLACK RICE, HARICOTS VERTS & CRAB-MUSTARD CREAM

29

SESAME CRUSTED TUNA* W/ NAPA CABBAGE-JICAMA SLAW & ASIAN GLAZE

32

GRILLED SIRLOIN BURGER* W/ POMMES FRITES, LETTUCE, TOMATO,
RED ONION & HOUSE MADE DILL PICKLES

18

PORK CHOP MILANESE W/ FRISEE, CARAMELIZED ONIONS, OVEN ROASTED TOMATOES,
SHAVED PARMESAN & CREAMY TRUFFLE VINAIGRETTE

29

GRILLED PRIME NY STRIP STEAK* W/ BABY ARUGULA SALAD, POMMES FRITES
& BOURSIN-BACON BUTTER

42

EXECUTIVE CHEF SAM McCLELAND

*THIS MENU ITEM MAY BE COOKED TO ORDER. *CONSUMING RAW OR UNDERCOOKED MEATS, FISH OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

**THIS MENU ITEM MAY CONTAIN WHOLE OR GROUND NUTS