

TO FOLLOW

~SEAFOOD~

TRADITIONAL SEAFOOD PAELLA
SAFFRON RICE, SHELLFISH, CHORIZO
31

SEARED SCOTTISH ISLES SALMON, BÉARNAISE
DU PUY LENTILS, ROASTED CARROTS
35.5

PAN SAUTÉED LINE CAUGHT SWORDFISH
SAUCE VIERGE, VEGETABLE PROVENÇALE
35.5

ALMOND & PARMESAN CRUSTED SEA BASS
SAGE BROWN BUTTER, BUTTERNUT RISOTTO
36

PAN SAUTÉED DIVER SCALLOPS
ROMESCO SAUCE, PORCINI DUST
39.5

BUTTER POACHED MAINE LOBSTER TAIL
SAUCE DIAVOLO, HANDMADE LINGUINE
51

~MEAT & FOWL~

ROASTED JIDORI CHICKEN BASQUAISE
BRAISED PEPPERS, CONFIT FINGERLING, SHALLOTS
33.5

SNAKERIVER FARM PORK CHOP "CHARCUTIERE"
ROSEMARY POLENTA, LOCAL FARM BROCCOLINI
33.5

48HR BRAISED BRANDT FARM SHORT RIBS
CABERNET, LEEK MOUSSELINE, ROOT VEGETABLES
34.5

CEDAR RIVER FARM BEEF TRIO, SAUCE CHORON
PETITE FILET, SHORT RIB, SHEPHERD'S PIE
39.5

LAMB DUO: BRAISED OSSO BUCO & ROASTED CHOPS
VEGETABLE TIAN, PARMESAN GRITS
45

GRAND ISLANDS PRIME BEEF FILET
MUSHROOM SAUCE, ASPARAGUS, BUTTERED MASH
49.5

+SURF & TURF: INQUIRE WITH SERVER MP +

~VEGETARIAN~

LOCAL FARM VEGETABLE STIR FRY / GINGER GREEN GARLIC / ROSEMARY TOFU / GARNET SWEET POTATOES 29	ROASTED CURRIED CAULIFLOWER "STEAK" SAUTÉED PEAS / BRUSSELS SPROUT VERRINE 29
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~ADDITIONS~

TRUFFLED FRIES (V)	BRUSSELS SPROUTS (V)	SAUTÉED SPINACH (V)	MR. A'S MAC AND CHEESE
9.5	9.5	9.5	12.5