

DINNER

Soups & Salads

French onion with broiled Swiss cheese and house croutons **5**

Soup du Jour **4**

Caesar with creamy dressing, house made sourdough croutons, and parmesan crisps **6**

Italian with salami, mozzarella, olives, pepperoncini, croutons, tomatoes, and mixed greens **8**

Spinach with spiced walnuts, fuji apples, chevre, and honey mustard dressing **7**

Grilled romaine with red onion, heirloom tomato, bacon, and blue cheese dressing **6**

Mixed greens with **miso** dressing, carrots, tomatoes, cucumbers, sesame seeds, wonton crisps and scallions **6**

Small Plates

Raw beef tenderloin **steak tartare** with chives, capers, and crostini **10**

Crab cakes with creole remoulade **8**

Seared **pork belly** on bibb lettuce with cucumber kimchi and Korean BBQ sauce **8**

Grilled shrimp with pineapple salsa and spicy mango coulis **10**

Charcuterie: prosciutto, salami, and spicy capicola with marinated vegetables, and zesty mustard **9**

Hummus trio: black bean, truffle white bean, and roasted garlic **6**

Flash fried calamari with chipotle lime aioli **8**

Grilled beef skewers with chermoula sauce **9**

Cheese plate: smoked gouda and stout maple sauce, gorgonzola and pear mustardo, spiced ricotta and blood orange syrup **10**

Shrimp spring rolls with sweet chili sauce **6**

Flatbreads

Artichoke heart with red onions, mushrooms, Swiss cheese, and red pepper aioli **9**

Pesto with oven dried tomatoes and chevre **11**

Steak and onion with demi glace and blue cheese **10**

Meats: Canadian bacon, pepperoni, Italian sausage, mozzarella, and marinara **11**

Pasta

Penne with Italian sausage, parmesan cheese, and house marinara **16**

Linguine with shrimp in putenesca sauce **17**

Entrees

Grilled **KC strip steak** with french fries, asparagus, and house-made steak sauce **22**

Seared **beef tenderloin** with bordelaise sauce, potato au gratin, and baby carrots **29**

Roast duck breast with Manhattan sauce, baby carrots, and fennel **22**

Grilled **pork chop** with baby carrots, parsnip crisps, and maple sweet potato **20**

Ossobuco with braised vegetables and Yukon gold potato **29**

Pan roasted **Chilean sea bass** atop New England style chowder **29**

Bouillabaisse: shrimp, calamari, clams, scallops, and salmon in a rich saffron and tomato broth **22**

Miso-glazed **salmon** with sauteed spinach, pickled shiitake mushrooms, and Asian broth **25**

Grilled **chicken** breast with potato puree, asparagus, and sherry mushroom cream sauce **16**



Please be advised consumption of raw or undercooked eggs or meat may increase the risk of food-borne illness for certain individuals.

20% gratuity may be added to parties of 6 or more.