

## **APPETIZERS & SMALL PLATES**

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**THE PERFECT CAPER PATE'**- *House Chicken Liver Pate', Mission Fig-Vidalia Onion Relish, Rustic Pear jam, French Bread Crisps, Caper Berries*  
12

**CURRY MUSSELS**- *Red Thai Curry Prince Edward Island Mussels, Pomme Frites, Sauce Trio*  
16

**A WARM GOAT**- *Warm Goats Cheese with Roasted Garlic, Kalamata Olive Tapenade, Caponata & Roasted Peppers- Fresh Parsley, Grilled Crostini*  
15

**SWEET & SPICY CALAMARI**- *Fried Squid, Sweet & Spicy Chili Sauce, Toasted Peanuts, Green Onions, Cilantro*  
15

**PORK BELLY TACOS**- *Pork Belly, Salsa Verde, Crème Fraiche, Guacamole, Queso Fresco with Tortillas*  
14

**FRIED WILD MUSHROOM**- *Fried Hen of the Woods Mushroom, Whipped Ricotta & Goat Cheese, Sea Salt, Truffle Oil, Saba & Grilled French Bread (Vegan Option)*  
17

**STEAMED PEI MUSSELS**- *Steamed Prince Edward Island Mussels, Leek Confit, Fresh Cream*  
12

## **SEASONAL SALADS**

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**PERFECT CAPER HOUSE CHOP**- *Our House Chop of Watercress, Iceberg, Tomato, Avocado, Bacon & Point Reyes Blue Cheese tossed in a Caper-Whole Grain Mustard Dressing*  
9

**DUCK SALAD**- *Pan Seared Honey Garlic Marinated Duck Breast Served on Salad of Baby Mesclun Greens, Toasted Pecans, Dried Cherries, Goat Cheese & Finished With A Cherry Vinaigrette*  
19

**BABY GREENS**- *Salad of Organic Baby Greens, Goat Cheese, Focaccia Crouton, Herb Vinaigrette*  
7

**BEET TOWER**-*Roasted Beets, Avocado, English Peas, Goat Cheese, Watercress, Arugula & Chevre, Vinaigrette*  
12

**BANGKOK BEEF SALAD**- *Asian Marinated Beef Tenderloin, Grilled and Tossed with Red Peppers, Baby Greens, Crispy Noodles and Thai Peanut Vinaigrette*  
15

**THE PERFECT CAPER" COBB** - *Watercress, Iceberg, Tomato, Avocado, Bacon, Egg & Point Reyes Blue cheese, Tossed in Caper Whole Grain Mustard Vinaigrette & with Buttermilk Fried All Natural Chicken Breast*  
20

**ENTRÉE**

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**“THE BURGER”**- Grilled Black Angus Burger Served with Tomato, Lettuce, Chili Mayo and House Made Frites  
15  
Add Bacon \$2  
Add Cheese \$2 Choice of Blue, Brie or Cheddar

**DUCK A DEUX FACONS**- Crispy Confit of Duck & Garlic Marinated Duck Breast, Wilted Greens,  
Whipped Golden Potatoes, Haricot Tarbais, Garlic with Aged Sherry Vinaigrette  
38

**PAPPARDELLE & MUSHROOM**- Imported Pappardelle, Hen of The Woods Mushrooms, Prosciutto Crisps, Swiss Chard,  
Light Cream, Parmesan Cheese  
27

**CHICKEN FLAUTA**- Slow Cooked Pulled Chicken, Cheddar and Jack Cheese Wrapped in a Flour Tortilla and Fried, With Iceberg  
Lettuce, Crème Fraiche, Guacamole, Chili De Arbol Salsa  
17

**MISO SALMON**- Udon Noodles, Shiitake Mushrooms, Bok Choy and Ginger Sesame Butter  
28

**MOROCCAN SPICED LAMB**- Pan Seared Domestic Free Roaming Spiced Rack of Lamb, Roasted Fingerling Potatoes, Oil  
Cured Olives, Haricots Verts, Fresh Herbs, Garlic, Ginger & Honey  
54

**FILET LA MAISON**-Grilled 8oz Filet of Beef Tenderloin, Lobster Macaroni and Cheese, Haricot Verts, Crispy Leeks &  
Double Truffle Bearnaise Sauce  
44

**CRABBY SCALLOPS**- Grilled Sea Scallops Topped with Brulee Jumbo Lump Crab and Yuzu Tobiko, Coconut Forbidden  
Black Rice, Baby Bok Choy and Apricot Beurre Blanc  
38

**ANGUS NEW YORK STRIP 14 OZ**- Grilled Angus New York Strip, Wild Mushrooms, Truffle Frites, Parsley & Brown Butter  
40

**PAN SEARED SCALLOPS**- Sea Scallops, Sautéed Spinach, Golden Whipped Potato & Brown Butter Pan Sauce  
34

**CRAB CAKE**- Pan Seared Jumbo Lump Crab Cake, Crispy Polenta Cake, Asparagus, and Tomato Tarragon Beurre Fondue  
32

**FILET LA SAISON**- Grilled 8oz Filet of Beef Tenderloin, Roasted Fingerlings Potatoes, Haricot Verts, Crispy Leeks & Double  
Truffle Bearnaise Sauce  
40

**FOCCACIA BREAD -4.5    FRENCH BREAD-3    SEASONAL VEGETABLE-5    POMME FRITES- 6**

**LOBSTER MAC N CHEESE- 14    TRUFFLE'D FRITES- 9**

**MANUEL CHAVEZ**  
EXECUTIVE CHEF

**JEANIE ROLAND**  
CHEF-OWNER

**DANIEL HUERTA**  
EXECUTIVE SOUS CHEF

**18% GRATUITY ADDED TO PARTIES OF 6 OR MORE \$5 CHARGE FOR SHARING OR SPLITTING**  
**-STATE MANDATED CONSUMER ADVISORY-THERE IS AN INCREASED RISK ASSOCIATED WITH EATING UNDERCOOKED OR RAW**  
**PROTEINS AND MAY INCREASE THE CONSUMERS RISK OF FOOD BOURNE ILLNESS**  
**PLEASE WEAR YOUR MASK WHEN LEAVING YOUR SEAT**  
**SILENCE YOUR PHONE, THANK YOU!**