

HORS D'OEUVRES, APPETIZERS & SMALL PLATES

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| WARM OLIVES <i>Olive Trio, Citrus Zest</i> | 7 |
| SALMON TARTARE <i>Nori Spiced Rice Crisp... While It Lasts</i> | 10 |
| SOUP OF THE DAY <i>Your Server will Advise</i> | 7 |
| CRISPY SHRIMP <i>Jumbo Prawns, Wrapped in Shredded Filo & Fried, Avocado Relish, Blood Orange Vinaigrette</i> | 15 |
| THE PERFECT CAPER PATÉ <i>All-Natural Chicken Liver Paté, Mission Fig-Vidalia Onion Relish, Rustic Pear Jam, French Bread Crisps, Capers Berries</i> | 13 |
| CURRY MUSSELS <i>Red Thai Curry Prince Edward Island Mussels, Pomme Frites, Sauce Trio</i> | 17 |
| A WARM GOAT <i>Warm Goat Cheese In Herbed Oil, Roasted Garlic, Kalamata Olive Tapenade, Caponata & Roasted Peppers, Grilled Crostini</i> | 15 |
| FOIE GRAS CLUB <i>Seared Hudson Valley Foie Gras, Tomato Apple Jam, Crisp Smoked Bacon on Grilled House Brioche</i> | 22 |
| SWEET & SPICY CALAMARI <i>Fried Squid, Sweet & Spicy Chili Sauce, Toasted Peanuts, Green Onions, Cilantro</i> | 17 |
| PORK BELLY TACOS <i>Pork Belly, Salsa Verde, Crème Fraiche, Avocado Relish, Queso Fresco, Grilled Flour Tortillas</i> | 14 |
| FRIED HEN <i>Fried Hen of The Woods Mushroom, Whipped Ricotta & Goat Cheese, Sea Salt, Truffle Oil, Saba & Grilled French Bread</i> | 17 |
| STEAMED PEI MUSSELS <i>Steamed Mussels, Vermouth, Leek Confit, Fresh Cream</i> | 13 |

SALADS

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| PERFECT CAPER HOUSE CHOP <i>Our House Chop of Watercress, Iceberg, Tomato, Avocado, Apple Smoked Bacon & Point Reyes Blue Cheese Tossed in A Capers-Whole Grain Mustard Vinaigrette</i> | 10 |
| DUCK SALAD <i>Pan Seared Honey-Garlic Marinated Duck Breast On Salad of Baby Mesclun Greens, Toasted Pecans, Dried Cherries, Goat Cheese & Finished With A Cherry-Sherry Vinaigrette</i> | 25 |
| BABY GREENS <i>Organic Baby Greens, Goat Cheese, Focaccia Crouton, Herb Vinaigrette</i> | 7 |
| HEIRLOOM & MOZZ <i>Imported Mozzarella Cheese, Wrapped in Prosciutto, Grilled & Served on A Bed of Cherry Heirloom Tomatoes With 12 Year Balsamic & Extra Virgin Olive Oil, Arugula</i> | 17 |
| BRUSSEL & APPLE <i>Shaved Brussel Sprouts, Fuji Apple, Toasted Pine Nuts, Currants, Aged Manchego, Meyer Lemon Vinaigrette</i> | 11 |
| COBB <i>Chopped Salad with The Addition of Grilled Chicken Breast</i> | 20 |

SIDES

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| HOUSE MADE FRESH HERB FOCACCIA - <i>Kalamata Olives</i> | 5 |
| FRENCH BREAD | 5 |
| FRITES / TRUFFLED FRITES | 5/8 |
| LOBSTER MAC & CHEESE | 16 |
| ANSON MILLS GRITS - <i>Cheddar Cheese & Corn Butter</i> | 5 |
| JUMBO ASPARAGUS – <i>Lemon Beurre Blanc</i> | 7 |
| SAUTEED MUSHROOMS - <i>Herbs & Brown Butter</i> | 7 |
| BRUSSELS BACON – <i>Fig, Onion & Brown Butter</i> | 5 |
| BABY BOK CHOY | 5 |
| COCONUT BLACK RICE | 5 |
| CHOICE OF SAUCE - <i>Butter Sauce/Lemon Beurre Blanc/Thyme Jus</i> | 2 |

PASTA

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| PAPPARDELLE & MUSHROOM <i>Imported Pappardelle, Hen of The Woods Mushrooms, Prosciutto Crisps, Kale, Light Cream, Parmesan Cheese</i> | 27 |
| PENNE SAUSAGNAISE <i>Organic Penne Pasta with Spicy Sausage, Rustic Tomato Sauce, House Ricotta Cheese</i> | 26 |
| GNOCCHI & MOZZ <i>House-made Gnocchi, Fresh Tomato Sauce, Imported Mozzarella Cheese, Parmesan</i> | 24 |

LAND & SEA

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| DUCK A DEUX FACONS <i>Crispy Confit of Duck & Garlic Marinated Duck Breast, Wilted Greens, Whipped Golden Potatoes, Lentil-Pancetta Vinaigrette, Thyme Jus</i> | 42 |
| PIG & FIG <i>Grilled Berkshire Bone in Pork Chop Topped with Bruleed Mission Figs, Potato & Carrot Gratin, Baby Kale, Fiji Apples Stone Fruit Glace</i> | 39 |
| MOMMA'S CHICKEN <i>Buttermilk Fried, All-Natural Chicken Breast, Cheddar Grits, Wilted Greens, Sweet Corn Sauce</i> | 25 |
| MISO SALMON <i>Udon Noodles, Mushroom Blend, Bok Choy & Ginger Sesame Butter</i> | 28 |
| SHRIMP & GRITS <i>Jumbo Prawns, Cheddar Cheese Grits, Wilted Greens, Roasted Red Peppers, Bacon & Brown Butter</i> | 32 |
| MOROCCAN SPICED LAMB <i>Pan Seared, Australian Free Roaming Spiced Half-Rack of Lamb, Roasted Fingerling Potatoes, Oil Cured Olives, Haricots Verts, Fresh Herbs & Honey</i> | 62 |
| VEGAN DREAMING <i>Forbidden Black Rice, Sauté of Mushrooms, Bok Choy, Asparagus, Miso Dressed Micro Greens, Macadamia Nut Cheese</i> | 25 |

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| FILET LA MAISON 6oz or 8oz <i>Grilled All Natural Grass Fed 8oz Filet of Beef Tenderloin, Lobster Mac & Cheese, Haricot Verts, Micro Greens & Truffle Bearnaise sauce</i> | 56/64 |
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| CRABBY SCALLOPS 2 OR 3 <i>Grilled Sea Scallops Topped with Brulee Of Jumbo Lump Crab & Yuzu Tobiko, Coconut, Forbidden Black Rice, Baby Bok Choy, Apricot Beurre Blanc</i> | 38/48 |
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| SHRIMP TEMPURA <i>Organic Greens, Tempura Shrimp & Asparagus, Miso-Yuzu Vinaigrette, Crispy Wonton</i> | 30 |
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| NEW YORK STRIP 14 OZ <i>Grilled Angus New York Strip, Wild Mushrooms, Truffle Frites, Parsley & Brown Butter</i> | 48 |
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| PAN SEARED SCALLOPS 3 or 4 <i>Sea Scallops, Sautéed Spinach, Golden Whipped Potato & Brown Butter Pan Sauce</i> | 32/42 |
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| CRAB CAKE <i>Pan Seared Jumbo Lump Crab Cake, Polenta Cake, Asparagus, & Roasted Red Pepper Lemon Butter</i> | 35 |
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| FILET LA SAISON 6oz or 8oz <i>Grilled All Natural Grass Fed 8oz Filet of Beef Tenderloin, Roasted Fingerlings Potatoes, Haricot Verts, Micro Salad & Truffle Bearnaise Sauce</i> | 48/56 |
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| BURGER <i>Grilled Black Angus Burger with Iceberg, Chili Aioli & House Frites Choice of Cheddar, Swiss, Bleu & Brie Choice of Bacon</i> | 17 1 1 |
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| TENDERLOIN TACOS <i>6 Oz Grilled Angus Filet, Crème Fraiche, Cheddar Cheese, Guacamole & Chile de Arbol Salsa & Flour Tortillas</i> | 46 |
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| CHICKEN FLAUTA <i>House Made Flour Tortilla Flauta With Chicken, Jack & Cheddar Cheese, Avocado Relish, Crème Fraiche & Chili de Arbol Salsa</i> | 22 |
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| DUCK & FRITES <i>Garlic-Thyme Marinated Duck Breast, Haricot Verts & Truffle Frites</i> | 36 |
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À LA CARTE

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| GRASS FED FILET MIGNON - <i>6 oz or 8 oz</i> | 40/48 |
| FAROE ISLAND SALMON | 20 |
| GARLIC-THYME MARINATED DUCK BREAST | 24 |
| 4 GRILLED JUMBO SHRIMP | 24 |
| 4 SEARED SEA SCALLOPS | 34 |
| JUMBO LUMP CRAB CAKE | 27 |