

HORS D'OEUVRES, APPETIZERS & SMALL PLATES

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 PATE <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 MUSHROOM <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

PERFECT CAPER HOUSE CHOP <i>Our House Chop of Watercress, Iceberg, Tomato, Avocado, 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>	28
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

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>	9
BRUSSELS BACON – <i>Fig, Onion & Brown Butter</i>	7
BABY BOK CHOY	5
COCONUT BLACK RICE	5
CHOICE OF SAUCE - <i>Butter Sauce/Lemon Beurre Blanc/Thyme Jus</i>	2
SIDE OF PORK BELLY 3 PCS	10

PASTA

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, Light Cream & House Ricotta Cheese</i>	26
GNOCCHI & MOZZ <i>House-made Gnocchi, Fresh Tomato Sauce, Imported Mozzarella Cheese, Parmesan</i>	26

LAND & SEA

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
THE PIG & FIG JAM <i>Grilled Berkshire Bone in Pork Chop Topped with Bruleed Strawberries, Prisoner Fig Jam Wine Reduction, 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>	30
SHRIMP & GRITS <i>Jumbo Prawns, Cheddar Cheese Grits, Wilted Greens, Roasted Red Peppers, Bacon & Brown Butter</i>	34
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
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
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
SHRIMP TEMPURA <i>Organic Greens, Tempura Shrimp & Asparagus, Miso-Yuzu Vinaigrette, Crispy Wonton</i>	32
NEW YORK STRIP 14 OZ <i>Grilled Angus New York Strip, Wild Mushrooms, Truffle Frites, Parsley & Brown Butter</i>	48
PAN SEARED SCALLOPS 3 or 4 <i>Sea Scallops, Sautéed Spinach, Golden Whipped Potato & Brown Butter Pan Sauce</i>	32/42
CRAB CAKE <i>Pan Seared Jumbo Lump Crab Cake, Polenta Cake, Asparagus, & Roasted Red Pepper Lemon Butter</i>	35
FILET LA SAISON 6oz or 8oz <i>Grilled All Natural Grass Fed 8oz Filet of Beef Tenderloin, Roasted Fingerlings Potatoes, Haricot Verts, Micro Greens & Truffle Bearnaise Sauce</i>	48/56
BURGER <i>Grilled Black Angus Burger with Iceberg, Chili Aioli & House Frites Choice of Cheddar, Swiss, Bleu & Brie Choice of Bacon</i>	17 2 2
TENDERLOIN TACOS <i>6 Oz Grilled Angus Filet, Crème Fraiche, Cheddar Cheese, Guacamole & chile de Arbol Salsa & Flour Tortillas</i>	46
CHICKEN FLAUTA <i>House Made Flour Tortilla Flauta With Chicken, Jack & Cheddar Cheese, Avocado Relish, Crème Fraiche & Chili de Arbol Salsa</i>	22
DUCK & FRITES <i>Garlic-Thyme Marinated Duck Breast, Haricot Verts & Truffle Frites</i>	36
A LA CARTE GRASS FED FILET MIGNON - 6 oz or 8 oz	40/48
FAROE ISLAND SALMON	22
GARLIC-THYME MARINATED DUCK BREAST	26
4 GRILLED JUMBO SHRIMP	24
4 SEARED SEA SCALLOPS	34
JUMBO LUMP CRAB CAKE	27
14 -- PAINTER HILLS NEW YORK STRIP	

COCKTAILS

FAMOUS JUANARITA <i>Silver Tequila, fresh Lime, Orange Juice, Grand Marnier, Simple Syrup</i>	14
LIL JUPITER <i>Jameson, Chartreuse, Aperol, Dry Vermouth</i>	13
FRENCH CONNECTION <i>Ketel Orange, St Germain, Fresh grapefruit</i>	14
FROTHY SWINE <i>Shot of Espresso, Espresso Vodka, Kahlua</i>	14
CAPERNOTED <i>Fernet Branca, Luxardo Maraschino liqueur, ginger, simple</i>	13
MADISON AVE. <i>Bombay gin, Fino Sherry, Amaro, Simple, Orange Bitters,</i>	13
BERGAMOT & BUBBLY <i>Bergamot Spirit, Sugar Cube Bitters, Champagne</i>	14
THE CITRUS SIDEWALK <i>Basil Hayden, Curacao, Sugar Cube, Aperol, Orange Peel</i>	15
THIS IS NORMAL <i>Jack Daniels, Cream Sherry, Lime Juice, Simple, Amarena Cherry</i>	13

WINES

SPARKLING, LE CARDINALE, BLANC DE BLANCS, FRANCE	10
SPARKLING ROSÉ, RIVAROSE, PROVENCE, FRANCE	11
ROSÉ, CHÂTEAU MONTAUD, PROVENCE, FRANCE	9
RIESLING, DR HANS VONMULLER, MOSEL, GERMANY	9
SAUVIGNON BLANC, GIRARD, NAPA, CALIFORNIA	11
SANCERRE, DOMAINE CHATELAIN, LOIRE, FRANCE	17
CHARDONNAY, COLE CELLARS, SONOMA, CALIFORNIA	9
CHARDONNAY, MCNAB, MENDOCINO, CALIFORNIA	12
PINOT GRIGIO, ST MICHAEL-EPPAN, ALTO ADIGE, ITALY	11
PINOT NOIR, DUXINARO, CENTRAL COAST, CALIFORNIA	12
ZINFANDEL, ZINZILLA, MENDOCINO, CALIFORNIA	15
RED BLEND, VERMILLION, NAPA, CALIFORNIA	17
RED BLEND, PRISONER, NAPA, CALIFORNIA	29
CABERNET, GROVE RIDGE, NAPA, CALIFORNIA	9
CABERNET SAUVIGNON, MCNAB, MENDOCINO, CALIFORNIA	15
MALBEC, AGUARIBAY, MENDOZA, ARGENTINA	12

CHAMPAGNE - SPARKLING

SPARKLING, LE CARDINALE BLANC DE BLANCS, FRANCE	40
SPARKLING, ROSE, RIVAROSE, PROVENCE, FRANCE	44
BLANC DE NOIRS, ALSACE WILLM, FRANCE	52
CHAMPAGNE, PERRIER-JOUET, ROSE, FRANCE	160
CHAMPAGNE, POMMERY-BRUT ROYAL	162

WHITES

SAUTERNES, LES REMPARTS DE BASTOR-LAMONTAGNE, BORDEAUX, FRANCE 375 ML	40
RIESLING, DR HANS VONMULLER, MOSEL, GERMANY	36
SAUVIGNON BLANC, GIRARD, NAPA, CALIFORNIA	44
SANCERRE, DOMAINE CHATELAIN, LOIRE, FRANCE	78
ROSE, CHATEAU MONTAUD, PROVENCE, FRANCE	36
PULIGNY-MONTRACHET, DOMAINE POTINET-AMPEAU, COTE D'OR, FRANCE	135
CHARDONNAY, MCNAB, MENDOCINO, CALIFORNIA	48
CHARDONNAY, EDEN RIFT, CIENEGA VALLEY, CALIFORNIA	89
CHABLIS, DOMAINE DU COLOMBIER, BURGUNDY, FRANCE	60
PINOT GRIGIO, ST MICHAEL-EPPAN, ALTO ADIGE, ITALY	44

REDS

PINOT NOIR, DUXINARO, CENTRAL COAST, CALIFORNIA	48
PINOT NOIR, PURPLE HANDS, WILLAMETTE VALLEY	116
PINOT NOIR, BELLE GLOS, DAIRYMAN, RUSSIAN RIVER	156
BRUNELLO DI MONTALCINO, LA LECCIAIA, TUSCANY, ITALY	98
RED BLEND, GIRARD, ARTISTRY, NAPA, CALIFORNIA	90
ZINFANDEL, ZINZILLA, MENDOCINO, CALIFORNIA	60
CABERNET SAUVIGNON, MCNAB, MENDOCINO, CALIFORNIA	60
CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY,	129
CABERNET SAUVIGNON, JOSEPH PHELPS, NAPA	235
CABERNET SAUVIGNON, STAG'S LEAP, NAPA	193
CABERNET SAUVIGNON, BAND OF VITNERS, NAPA	76
CÔTES DU RHÔNE, CELLIER du DAUPHINS RESERVE	48
CHATEAUNEUF-DU-PAPE, CUVEE du BARON, RHONE, FRANCE	123
MALBEC, AGUARIBAY, MENDOZA, ARGENTINA	48
RED BLEND, VERMILLION, NAPA, CALIFORNIA	68
RED BLEND, PRISONER, NAPA, CALIFORNIA	116

DOMESTIC & IMPORTED BEERS

BUD LIGHT	4
MICH ULTRA	4
STELLA ARTOIS	5
J DUBBS BELL COW PORTER	5
SEASONAL IPA	6
FAT POINT BIG BOCA	7

MANUEL CHAVEZ
EXECUTIVE CHEF

JEANIE ROLAND
CHEF - OWNER

DANIEL HUERTA
EXECUTIVE SOUS CHEF