

HORS D'OEUVRES, APPETIZERS & SMALL PLATES

SALMON TARTARE	10
<i>Nori Spiced Rice Crisp... While It Lasts</i>	
SOUP OF THE DAY	7
<i>Your Server will Advise</i>	
CRISPY SHRIMP	15
<i>Jumbo Prawns, Wrapped in Shredded Filo & Fried, Avocado Relish, Blood Orange Vinaigrette</i>	
THE PERFECT CAPER PATE	15
<i>All-Natural Chicken Liver Paté, Mission Fig-Vidalia Onion Relish, Rustic Pear Jam, Crostini, Caper Berries</i>	
CURRY MUSSELS	17
<i>Red Thai Curry Prince Edward Island Mussels, Pomme Frites, Sauce Trio</i>	
A WARM GOAT	15
<i>Warm Goat Cheese, Herbed Oil, Roasted Garlic, Kalamata Olive Tapenade, Caponata & Roasted Peppers, Grilled French bread</i>	
FOIE GRAS CLUB	22
<i>Seared Hudson Valley Foie Gras, Tomato Apple Jam, Crisp Smoked Bacon on Grilled House Brioche</i>	
SWEET & SPICY CALAMARI	17
<i>Fried Squid, Sweet & Spicy Chili Sauce, Toasted Peanuts, Green Onions, Cilantro</i>	
PORK BELLY TACOS	14
<i>Pork Belly, Salsa Verde, Crème Fraiche, Avocado Relish, Queso Fresco, Grilled Flour Tortillas</i>	
FRIED MUSHROOM	17
<i>Fried Hen of The Woods Mushroom, Whipped Ricotta & Goat Cheese, Sea Salt, Truffle Oil, Saba & Grilled French Bread</i>	
STEAMED PEI MUSSELS	15
<i>Steamed Mussels, Vermouth, Leek Confit, Fresh Cream</i>	
SALADS	
PERFECT CAPER HOUSE CHOP	11
<i>Our House Chop of Watercress, Iceberg, Tomato, Avocado, Smoked Bacon & Point Reyes Blue Cheese Tossed in A Capers-Whole Grain Mustard Vinaigrette</i>	
DUCK SALAD	28
<i>Pan Seared Garlic Marinated Duck Breast on Salad of Baby Mesclun Greens, Toasted Pecans, Dried Cherries, Goat Cheese & Finished with A Cherry-Sherry Vinaigrette</i>	
BABY GREENS	8
<i>Organic Baby Greens, Goat Cheese, Focaccia Crouton, Herb Vinaigrette</i>	
HEIRLOOM & MOZZ	20
<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>	
BRUSSEL & APPLE	11
<i>Shaved Brussel Sprouts, Fuji Apple, Toasted Pine Nuts, Currants, Aged Manchego, Meyer Lemon Vinaigrette</i>	
COBB	24
<i>Chopped Salad with The Addition of Grilled Chicken Breast</i>	
SIDES	
HOUSE MADE FRESH HERB FOCACCIA - Kalamata Olives	5
FRENCH BREAD	5
FRITES / TRUFFLED FRITES	6/10
LOBSTER MAC & CHEESE	16
ANSON MILLS GRITS - Cheddar Cheese & Corn Butter	7
JUMBO ASPARAGUS – Lemon Beurre Blanc	9
SAUTEED MUSHROOMS - Herbs & Brown Butter	9
BRUSSELS BACON – Fig, Onion & Brown Butter	8
BABY BOK CHOY	6
COCONUT BLACK RICE	6
CHOICE OF SAUCE - Butter Sauce/Lemon Beurre Blanc/Thyme Jus	2
SIDE OF PORK BELLY 3 PCS	10

PASTA

PAPPARDELLE & MUSHROOM	29
<i>Imported Pappardelle, Hen of The Woods Mushrooms, Prosciutto Crisps, Kale, Light Cream, Parmesan Cheese</i>	
PENNE SAUSAGNAISE	29
<i>Organic Penne Pasta with Spicy Sausage, Rustic Tomato Sauce, Light Cream & House Ricotta Cheese</i>	
GNOCCHI & MOZZ	29
<i>House-made Gnocchi, Fresh Tomato Sauce, Imported Mozzarella Cheese, Parmesan</i>	
LAND & SEA	
DUCK A DEUX FACONS	44
<i>Crispy Confit of Duck & Garlic Marinated Duck Breast, Wilted kale, Whipped Golden Potatoes, Lentil-Pancetta Vinaigrette, Thyme Jus</i>	
THE PIG & FIG JAM	39
<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>	
MOMMA'S CHICKEN	28
<i>Buttermilk Fried, All-Natural Chicken Breast, Cheddar Grits, Wilted Greens, Sweet Corn Sauce</i>	
MISO SALMON	30
<i>Udon Noodles, Mushroom Blend, Bok Choy & Ginger Sesame Butter</i>	
SHRIMP & GRITS	36
<i>Jumbo Prawns, Cheddar Cheese Grits, Wilted Kale, Roasted Red Peppers, Bacon & Brown Butter</i>	
MOROCCAN SPICED LAMB	62
<i>Pan Seared, Australian Free Roaming Spiced Half-Rack of Lamb, Roasted Fingerling Potatoes, Oil Cured Olives, Haricots Verts, Fresh Herbs & Honey</i>	
VEGAN DREAMING	26
<i>Forbidden Black Rice, Sauté of Mushrooms, Bok Choy, Asparagus, Miso Dressed Micro Greens, Macadamia Nut Cheese</i>	
FILET LA MAISON 6oz or 8oz	56/64
<i>Grilled All Natural Grass Fed 8oz Filet of Beef Tenderloin, Lobster Mac & Cheese, Haricot Verts, Micro Greens & Truffle Bearnaise sauce</i>	
CRABBY SCALLOPS 2 OR 3	38/48
<i>Grilled Sea Scallops Topped with Brulee Of Jumbo Lump Crab & Yuzu Tobiko, Coconut, Forbidden Black Rice, Baby Bok Choy, Apricot Beurre Blanc</i>	
SHRIMP TEMPURA	34
<i>Organic Greens, Tempura Shrimp & Asparagus, Miso-Yuzu Vinaigrette, Crispy Wonton</i>	
NEW YORK STRIP 14 OZ	49
<i>Grilled Angus New York Strip, Wild Mushrooms, Truffle Frites, Parsley & Brown Butter</i>	
PAN SEARED SCALLOPS 3 or 4	32/42
<i>Sea Scallops, Sautéed Spinach, Golden Whipped Potato & Brown Butter Pan Sauce</i>	
CRAB CAKE	35
<i>Pan Seared Lump Crab Cake, Polenta Cake, Asparagus, & Roasted Red Pepper Lemon Butter</i>	
FILET LA SAISON 6oz or 8oz	48/56
<i>Grilled All Natural Grass Fed 8oz Filet of Beef Tenderloin, Roasted Fingerlings Potatoes, Haricot Verts, Micro Greens & Truffle Bearnaise Sauce</i>	
BURGER	18
<i>Grilled Black Angus Burger with Iceberg, Chili Aioli & House Frites</i>	
<i>Choice of Cheddar, Swiss, Bleu & Brie</i>	2
<i>Choice of Bacon</i>	2
TENDERLOIN TACOS	48
<i>6 Oz Grilled Angus Filet, Crème Fraiche, Cheddar Cheese, Guacamole & Chile de Arbol Salsa & Flour Tortillas</i>	
CHICKEN FLAUTA	24
<i>House Made Chicken Flauta with Jack, Cheddar Cheese, Flour Tortilla Wrapped & Then Fried, Avocado Relish, Crème Fraiche & Chile de Arbol Salsa</i>	
DUCK & FRITES	38
<i>Garlic-Marinated Duck Breast, Haricot Verts & Truffle Frites</i>	
A LA CARTE	
GRASS FED FILET MIGNON - 6 oz or 8 oz	40/48
FAROE ISLAND SALMON	24
GARLIC-THYME MARINATED DUCK BREAST	26
4 GRILLED JUMBO SHRIMP	26
4 SEARED SEA SCALLOPS	36
JUMBO LUMP CRAB CAKE	28

WINES BY THE GLASS

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, THEORIZE, NAPA, CALIFORNIA	12
SANCERRE, LOIRE, FRANCE	17
CHARDONNAY, COLE CELLARS, SONOMA, CALIFORNIA	9
CHARDONNAY, MCNAB, MENDOCINO, CALIFORNIA	12
CHARDONNAY, PATZ & HALL, RUSSIAN RIVER, DUTTON RANCH	18
PINOT GRIGIO, ST MICHAEL-EPPAN, ALTO ADIGE, ITALY	11
PINOT NOIR, THE WILD FIGHTER, RUSSIAN RIVER, CALIFORNIA	12
PINOT NOIR, APOLLONI, WILLAMETTE VALLEY, OREGON	17
ZINFANDEL, ZINZILLA, MENDOCINO, CALIFORNIA	15
RED BLEND, VERMILLION, NAPA, CALIFORNIA	17
RED BLEND, PRISONER, NAPA, CALIFORNIA	26
CABERNET, GROVE RIDGE, NAPA, CALIFORNIA	9
CABERNET SAUVIGNON, WILD FIGHTER, ALEXANDER VALLEY, CALIFORNIA	14
MALBEC, AGUARIBAY, MENDOZA, ARGENTINA	12

DOMESTIC & IMPORTED BEERS

BUD LIGHT	4
MICH ULTRA	4
STELLA ARTOIS	5
CORONA	5
SEASONAL PORTER	7
SEASONAL IPA	6
BIG BOCA, FAT POINT BREWERY	7
SHOCK TOP	6

CHAMPAGNE - SPARKLING

SPARKLING, LE CARDINALE BLANC DE BLANCS, FRANCE	40
SPARKLING, ROSE, RIVAROSE, PROVENCE, FRANCE	44
BLANC DE NOIRS, ALSACE WILLM, FRANCE	52
CHAMPAGNE, CHARLES DE CAZANOVE, REIMS, FRANCE	75
CHAMPAGNE, VEUVE CLICQUOT, YELLOW LABEL	174
CHAMPAGNE, VEUVE CLICQUOT, ROSE, FRANCE	195
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, THEORIZE, NAPA, CALIFORNIA	48
SANCERRE, LOIRE, FRANCE	68
WHITE BORDEAUX, CHATEAUNEUF-DU-PAPE, LES HAUTS DE BARVILLE, RHONE, FRANCE	72
ROSE, CHÂTEAU MONTAUD, PROVENCE, FRANCE	36
CHASSAGNE-MONTRACHET, CAPUANO-FERRERI, BOURGOGNE, FRANCE	149
CHARDONNAY, MCNAB, MENDOCINO, CALIFORNIA	48
CHARDONNAY, PATZ & HALL, RUSSIAN RIVER, DUTTON RANCH	72
CHARDONNAY, JORDAN, RUSSIAN RIVER, CALIFORNIA	90
CHABLIS, DOMAINE DU COLOMBIER, BURGUNDY, FRANCE	60
PINOT GRIGIO, ST MICHAEL-EPPAN, ALTO ADIGE, ITALY	44

REDS

PINOT NOIR, THE WILD FIGHTER, RUSSIAN RIVER, CALIFORNIA	48
PINOT NOIR, PURPLE HANDS, WILLAMETTE VALLEY	116
PINOT NOIR, APOLLONI, WILLAMETTE VALLEY, OREGON	68
PINOT NOIR, BELLE GLOS, DAIRYMAN, RUSSIAN RIVER	156
BRUNELLO DI MONTALCINO, COLLINA DEI LECCI, TUSCANY, ITALY	108
RED BLEND, GIRARD, ARTISTRY, NAPA, CALIFORNIA	98
ZINFANDEL, ZINZILLA, MENDOCINO, CALIFORNIA	60
CABERNET SAUVIGNON, WILD FIGHTER, ALEXANDER VALLEY, CALIFORNIA	56
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, CUVÉE du BARON, RHONE, FRANCE	123
MALBEC, AGUARIBAY, MENDOZA, ARGENTINA	48
RED BLEND, VERMILLION, NAPA, CALIFORNIA	68
RED BLEND, PRISONER, NAPA, CALIFORNIA	104

MANUEL CHAVEZ
EXECUTIVE CHEF

JEANIE ROLAND
CHEF - OWNER

DANIEL HUERTA
EXECUTIVE SOUS CHEF