



JOIN US FOR HAPPY HOUR
Monday - Friday 4pm-6pm

STARTERS

FRENCH ONION SOUP | cup 9, bowl 12

BUTTERNUT SQUASH BISQUE **v** | cup 9, bowl 12
add CRAB +\$4/\$6, SHRIMP +\$3/\$5, LOBSTER +\$6/\$10

CALAMARI | 20
calamari, artichoke, meyer lemon, sage, fresno pepper, roasted
garlic salmoriglio

CRAB CAKES* | 25
(2) remoulade, clarified butter, honey-thyme dressed arugula, lemon

TRUFFLE FRIES **v** | 13
parmesan, truffle oil, parsley

MUSSELS | 17
PEI mussels, lobster lemongrass broth, fennel, fresh herbs

CHICKEN WINGS | 17
choice of buffalo with blue cheese, garlic parmesan or gochujang with honey ricotta

BRAISED DUCK POUTINE | 18
braised duck leg, house fries, duck jus, sharp white cheddar, parsley

BURRATA FLATBREAD **v** | 15
pesto, roasted baby peppers, roasted vine ripe tomato, burrata, mozzarella, arugula

BRUSSELS SPROUTS **v** | 14
crispy sprouts, miso tahini dressing, fuji apples, parmesan

SALADS

SEAFOOD COBB | 25
lobster, lump crab, grilled shrimp, mixed greens, bacon, herbed goat cheese,
roasted tomato, shaved red onion, avocado, hard-boiled egg, lemon vinaigrette

CAESAR SALAD* | 13
romaine, caesar dressing, parmesan, crouton, white anchovy
add CHICKEN +\$6, SHRIMP +\$8, SALMON +\$10*

FALL HARVEST VEGETABLE SALAD **v** | 15
roasted root vegetable, cipollini, arugula, pepita, herbed goat cheese, honey thyme
vinaigrette
add CHICKEN +\$6, SHRIMP +\$8, SALMON +\$10*

SIRLOIN STEAK SALAD* | 24
top sirloin, gorgonzola dolce, roasted vine ripe tomato, red onion, lettuce blend,
creamy balsamic

MAINS

SEA

SESAME MISO
SALMON* | 28
sesame miso glaze, ginger wild
mushroom, crispy shredded potato
cake, scallion-wasabi vinaigrette

SCALLOP RISOTTO | 40
seared scallop, sun-dried tomato
parmesan risotto, basil pesto

CRAB CAKE
SANDWICH* | 23
Maryland style crab cake, remoulade,
shredded romaine, roma tomato,
shaved red onion, brioche, house fries

SHRIMP SCAMPI | 28
seared shrimp, linguini, blistered
cherry tomato, lemon, scampi butter,
basil

LOBSTER MAC AND
CHEESE | 29
whole lobster meat, five cheese
sauce, gemelli, bacon parmesan herb
breadcrumb
Also Available: Short Rib Mac and Cheese

LAND

HERB ROASTED
CHICKEN | 25
airline breast, roasted red bliss potato,
asparagus, lemon-chicken jus

BRAISED SHORT RIBS | 35
boneless short ribs, pomme aligot,
braising jus, wilted arugula, crispy fried
onion strings, thyme

STEAK FRITES*
house frites, herb aioli, garlic
compound butter, chive
Choice of
14 ounce ribeye | 39
OR
6 ounce petit filet mignon | 36

FRENCHED PORK
CHOP* | 33
potato gratin, roasted root vegetable,
pork demi

PERCH BURGER* | 20
red onion marmalade, bacon, bibb
lettuce, tomato, cheddar, secret sauce,
house fries

v: vegetarian

*These items may be served raw/undercooked or will be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.
Price does not include sales tax.