



LUNCH MENU

Choose Two Courses \$19 or All Three Courses \$23

APPETIZER

Organic Baby Beet Salad GF

Tri-colored baby beets, crumbled goat cheese, candied pecans, micro greens, balsamic reduction

Mushroom Arancini GF

Swiss cheese, pecorino romano, marinara sauce

Lobster and Corn Chowder GF

Corn, bacon, onion, garlic, red bell pepper, cream

ENTREES

Potato Gnocchi GF

English peas, creamy mushroom sauce

Beer Battered Fish and Chips GF

Fresh cod strips, housemate Belgian frites, coleslaw, tartar sauce, malt vinegar

Steak Frites GF

8 oz grilled flank steak, Belgian frites

Kale Salad GF

Shredded carrot, red onion, cherry tomato confit, artichoke vinaigrette

Add-on: Chicken \$6 Salmon \$8 Shrimp \$8 Tuna \$12

Moules Frites GF

One Pound of fresh mussels served your favorite style: Marinière, Provençale, Red Curry or Tequila

DESSERT

Dulce de Leche Mousse GF

Whipped cream

Vanilla Flan GF

Caramel sauce

GF - Gluten Free



DINNER MENU

Three Courses \$36

APPETIZER

Endive Salad GF

Frisee, bleu cheese crumble, chives, candied pecans, white asparagus vinaigrette

Pan Seared Ahi Tuna

Seaweed salad, wasabi mayonnaise, wonton chips

Lobster and Corn Chowder GF

Corn, bacon, onion, garlic, red bell pepper, cream

RAW BAR

Optional 4th Course \$9 Supp

Six Blue Point Oysters GF

ENTREES

Potato Gnocchi GF

English peas, creamy mushroom sauce

Duck Confit Campanelle

shredded duck confit, oven dried tomato, red wine sauce, woodland mushroom, shredded parm

Pan Seared Skate GF

Red cabbage and bacon compote, hazelnut and greek yogurt sauce.

Braised Veal Cheeks GF

Carrot potato mash, English peas, parmesan crisp, port sauce

Day Boat Dry Sea Scallops GF

Grapefruit and aged balsamic compote, fennel and asparagus salad, citrus vinaigrette

DESSERT

Tiramisu

Lady finger cookies, espresso, mascarpone mousse

Dulce de Leche Mousse GF

Whipped cream

GF - Gluten Free

