



New Signature Offerings

Marinated Olives GF V ✓ 3

Clam Chowder 6/8

French Fries or Garlic Fries GF V 6

Sweet Potato Fries GF V
with habanero mustard 6

**Flatbread Crisps with
French Onion Dip** V 8

Cauliflower Bites V *crispy panko
beer-battered cauliflower, caper dill aioli* 11
(hot wing sauce, add \$1)

Escargots *burgundy snails, garlic
herb butter, crostini* 13

Crispy Smashed Potatoes V GF *marble
potatoes fried and tossed in truffle essence,
fresh grated parmigiano reggiano, duck fat and
parsley* 12

Brochette and Caesar Salad *bistro filet
brochette, Caesar salad, pistou* 11

GF = Gluten-Free V = Vegetarian ✓ = Vegan

OVER FOR OTHER FAVORITES~~~~▶

Buffalo Chicken Skewers
with blue cheese slaw 11

Tempura Shrimp *sriracha gastrique
on a bed of cabbage* 12

Chicken Cordon Bleu Croquettes
served with preserved lemon and Dijon aioli 12

Braised Pork Shank
*on a bed of your choice of roasted garlic mashed
potatoes or creamy parmesan polenta topped
with fire-roasted piperade* 15

Lobster and Rock Shrimp Ceviche
*lobster and rock shrimp cooked in citrus with
heirloom tomatoes, red onion, cucumber,
jalapeno and citrus segments served with
tostadas, salsa verde, radish and cilantro* 18

Meat & Cheese Board *prosciutto, salami,
chorizo, brie, seasonal cheese, mixed
olives and flatbread crisps* 18

Spiced Nuts GF V *mixed medley of
cashews, almonds, pecans, walnuts
and pistachios* 6

**Artisan Rolls with
Dipping Oil** 3

DESSERTS

Crème Brûlée *traditional French
vanilla bean custard* 8

Gâteau au chocolat *flourless
chocolate decadence cake served
over blood orange coulis* 8

~ Consuming raw or uncooked foods may be a health risk ~

*04-03-19