



Starters

BABY SPINACH \$17

Spinach, Fresh Strawberries, Pickled Red Onion, Candied Hazelnuts, Local Goats Cheese, Champagne Poppysseed Vinaigrette

ROASTED BEET SOUP \$14

Roasted Beets, Crumbled Pistachio Dukkha, Crème Fraiche Hearts



Starters

MUSSELS & CLAMS \$23

Tomato Saffron Broth, Chorizo, Garlic, Aromatics, Baggett

STRAWBERRY BRUSCHETTA \$17

Flat Bread, Strawberry, Cracked Pepper, Basil, Goat Cheese, Balsamic Reduction

BAKED BRIE \$19

Puff Pastry, Cranberries, Pecans, Maple, Onion Jam, Crackers, Baggett

Entrees

ARTIC CHAR \$35

Pistachio Crusted Char, Potato Scallion Rosti, Grilled Asparagus, Lemon Dill Beurre Black

CHICKEN SUPREME \$34

Prosciutto Pear & Brie Stuffed Chicken Breast, Wild Mushroom Risotto, Grilled Asparagus, Chardonnay Cream Reduction

NEW YORK \$43

Grilled Strip Steak, Loaded Hassel Back Potato, Grilled Asparagus, Camembert Red Wine Demi

FILET MIGNON \$46

Pan Seared Bacon Wrapped Beef Filet, Truffle & Thyme Smashed Yukon Gold Potatoes, Grilled Asparagus, Caramelized Shallot Jus

RATATOUILLE & GOAT CHEESE POLENTA \$28

Creamy Garlic herb & Goat Cheese Polenta, Grilled Vegetable Ratatouille

Desserts

CHOCOLATE FONDU FOR 2 \$24

Baileys Chocolate Fondue, Fresh Fruit, Marshmallows, Biscotti

GRAND MARNIER CRÈME BRULÉ \$12

Orange Liquor Crème Brule, Chocolate Dipped Strawberry, House Cookie,

