



Dinner Menu

Daily Soup 13

Autumn Salad 14

Mixed Greens, Honey Vinaigrette, Pomegranate, Red Onion, Pumpkin Seeds, Goats Cheese

Add Chicken or Salmon \$10

Oban Caesar 15

Romaine Hearts, Shaved Parmesan, Double Smoked Bacon, Creamy Roasted Garlic Dressing, Crostini

Truffle Frites 12

Hand Cut Frites, Asiago Cheese, Truffle Oil & Chives

Seared Tuna 21

Seared Ahi Tuna, Micro Greens Salad, Mango & Passionfruit Puree, Piri Piri Sauce,

PEI Mussels 18

Chipotle & Tomato Broth, Green Onions, Red Onion, Garlic, Cilantro

Antipasto for 2 26

Locally Sourced Cheese, House-made Pickles, House-made Olive Tapenade, Roasted Nuts, Warm Baguette & Preserves.

Add Cured Meat 8

Roasted Pork Belly 28

Roasted Pork Belly, Broccolini, Jasmine Rice, Nuoc Cham, Roasted Peanut, Sesame Oil

Duck Confit 32

Smashed Sage Potato, Roasted Brussel Sprouts, Dijon Cream Sauce

Daily Pasta 29

Ask your server for today's daily creation

Beef Tenderloin 43

7oz Beef Tenderloin, Roasted Brussel Sprouts, Crispy Fingerling Potato, Demi-Glace
Add Foie Gras or Scallops 13

Chicken Supreme 32

Wild Mushroom & Truffle Risotto, Parmesan Grana Padano

Red Curry Cod 29

Warm White Bean Salad, Thai Red Curry Sauce, table side service

Braised Lamb Shank 33

Sage Smashed Potato, Buttered Peas, Cabernet Lamb Jus

(v) Roasted Root Vegetables 24

Assortment of Roasted Root Vegetables, Goats Cheese Cream, Pickled Honeydew Melon, Rosemary Cracker & Fig

Lobster Spaghetti 36

Tarragon & Fennel, Mascarpone Cream Sauce, Chives

*Executive Chef – Jesse Prior
Sous Chef – Joey Hingston*

Items subject to change