

# Appetizers

Soup of the Day

5

French Onion Soup

6

Black Sweet Mussels, Sweetwater 420 -cream broth

12

Middle Eastern Hummus, carrots, tomatoes,  
endive leaves, celery, cucumbers, nicoise olives

8

Breaded Calamari, parmesan, fried jalapeño,  
jalapeño tartar sauce, crushed red chili ponzu

9

Lamb Polpette, almond, tomato paprika sauce

7

Chicken and Cabbage Empanadas, ancho chili & raisin sauce

7

Fromage Plate-chef's selection of seasonal cheeses, seasonal fruit

12

Charcuterie- hot capicola, Genoa salami, prosciutto, roasted garlic,  
pecorino, cornichons, Dijon mustard

12

Pommes Allumettes-French fries, side of garlic-parsley sour cream

5

# Salads

Caesar, romaine lettuce, croutons, parmesan

7

Butter Lettuce, apple candied bacon, gorgonzola, honey vinaigrette

7

Mixed Greens, tomatoes, cucumbers, lemon balsamic vinaigrette

7

Pan Seared Scallop, spinach, onions, tomatoes, peppers,  
Walnuts, gorgonzola, Caribbean citrus vinaigrette

14

Niçoise, grilled Sashimi Tuna, mixed greens, olives, eggs, tomatoes, anchovies,  
bell peppers, saffron potatoes, rice, green beans, balsamic vinaigrette

12

Add: Grilled salmon filet	5	Grilled chicken breast	4
Grilled sashimi tuna	5	Grilled shrimp	6

18% Gratuity added to parties of six or more

The consumption of raw or undercooked foods such as meat, fish, and eggs  
which may contain harmful bacteria may cause serious illness or death

## Entrees

Grilled Bison Tenderloin, Boursin cheese, shallot and chive butter,  
crispy potato, heirloom tomatoes, spinach

23

Pan Fried Halibut, lemon honey vinaigrette, butter lettuce,  
roasted red apples, pistachio, Boursin cheese, rice

20

Pork Confit, brandied red grape jus,  
peach marmalade, polenta, vegetable of the day

18

Pan Seared Salmon, chorizo lobster broth, celery salad, rice, vegetable of the day

20

Curried Short Ribs, sweet onion grits, vegetable of the day

17

Roasted Hen, blood orange glaze, spinach, smoked tomato risotto

18

Duck Confit, pomegranate glaze, red apple thyme marmalade,  
mashed potatoes, vegetable of the day

19

Lobster Tacos, avocado mousse, tomato chili marmalade

15

## Pastas

Penne Albufera, basil, tomatoes, asparagus, mushrooms, garlic tomato cream sauce

12

Lamb Pappardelle, mint, olive, pecorino

16

Spicy Spaghettini, rock shrimp, tomato oil, chilies, basil, pecorino

18

Butternut Squash Ravioli, brown goat butter, sage, walnuts, parmesan

15

## Sandwiches

Served with allumettes and mixed greens

Salmon Ciabatta, lettuce, tomato, caramelized onions, sun dried tomato aioli

11

Roasted Lamb, onion jam, harissa, French country bread

11

Lobster Club, avocado, bacon, sprouts, brioche

12

BBQ Duck, Napa cabbage slaw, ciabatta

11

Croque Monsieur, marinated pork loin, melted gruyere cheese,  
truffle béchamel sauce, French country bread

10

Farmer's Sandwich, fresh mozzarella, roma tomatoes, spinach,  
caramelized onions, lemon aioli, ciabatta

10