

STARTERS

SALTSPRING BLACK MUSSELS*

garlic and white wine braised, fine herbs
fire roasted tomatoes 13

GRILLED SPANISH OCTOPUS*

persian cucumber and fresh herb salad, feta
cheese, lemon vinaigrette 14

ROASTED GARLIC HUMMUS

toasted sesame, kalamata olive, flat bread,
vegetable crudite 12

SELECTION OF 3 CHEESES

marcona almonds, honey comb,
seasonal fruit compote 18

SELECTION OF 3 CURED MEATS

stone ground mustard, giardiniera, peppadew jam 18

SALTIMBOCCA DE GAMBAS

sauteed prawns, prosciutto, braised tomatoes 14

MAINE DIVER SEARED SCALLOPS

cinderella pumpkin, parsnip, toasted sage butter 16

SALADS

HEIRLOOM BEET SALAD

wild arugula, marcona almonds, feta dressing 11

GRILLED CUTTLEFISH SALAD

watercress, Kalamata olive, red onion, Italian parsley, radish, garlic vinaigrette 13

ORGANIC GREENS

moody blue cheese, apple pear, spiced port wine 11

GARDEN VEGETABLE SALAD

grilled halloumi cheese, corn, tomato, haricot vert, kale, cucumber, oregano vinaigrette 13

HONEY ROASTED BUTTERNUT SQUASH SOUP

pomegranate crème fraiche, candied pecans 12

Dishes may be modified to gluten-free upon request.

*Contains (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SEASONAL INSPIRED DISHES

PAN SAUTEED BRANZINO*

pancetta, capers, grilled lemon, saffron braised tomatoes 36

BAJA STRIPED BASS*

heirloom pepper succotash, crispy quinoa, sauce vierge 38

CROWS DAIRY GOAT CHEESE RAVIOLI

sauteed tuscan kale, kabocha squash, cipollini onion 29

SHERRY BRAISED MARY'S HALF CHICKEN*

Baby artichokes, olives, shallot, fingerling potato, natural jus 34

GRILLED COLORADO LAMB CHOPS*

harissa cous cous tabbouleh salad, tzatziki, feta cheese 51

HUDSON VALLEY DUCK BREASTS*

masa, braised escarole, grilled onion, sweet pepper jam 42

FROM THE GRILL

8OZ CORN FED FILET MIGNON. NEBRASKA 52

14OZ CORN FED RIB EYE, NEBRASKA* 54

8OZ CORN FED FLAT IRON, NEBRASKA* 35

7OZ BRAISED ALL NATURAL SHORT RIB* 34

SALMON CREEK PORK CHOPS, IDAHO 38

12OZ AMERICAN WAGYU NEW YORK, IDAHO 65

SIDES

WHIPPED IDAHO POTATOES 7

creme fraiche, charred green onion

SAUTEED FOREST MUSHROOMS 8

shallots, garlic, fine herbs

HAND CUT KENNEBEC POTATO FRIES 7

black truffle aioli

SAUTEED BROCCOLINI 7

harissa, leek soubise

HARICOT VERT NICOISE 7

kalamata olive, piquillo, onion, feta

VADOUVAN ROASTED BRUSSEL SPROUTS 7

COCKTAILS 15



From the Kitchen of Chef Todd Allison