

to complement your wine....

LAND

Braised Short Rib	\$18
Braised Beef Short Rib, Potato Gnocchi, Brussel Sprouts, Port Wine Reduction & Micro Salad	
Kobe Beef Burger*	\$17
Our famously flavorful kobe beef burger is now 20% bigger, served on a great bun, topped with Tillamook cheddar, peppered bacon, smoked Paprika mayo and served with sauteed Perogies & beer braised onions	
Osso Bucco	\$24
Veal Osso Bucco, Mustard Risotto, Broccoli Rabe, Bordelaise	
Strip Steak*	\$24
10oz. New York Strip Steak, peppercorn crusted, with a brandy cream sauce served with pomme frites and creamed spinach	
North End Chicken	\$19
Pan Roasted Chicken Breast with Goat Cheese Dumplings, Pan Jus, Truffle Oil	
Filet*	\$26
Oven Roasted Filet served with Potato and Leek Gratin, Green Bean Casserole and Pancetta Gravy	
Pasta "Carbonara"	\$20
Campanelle Pasta Tossed with Guanciale, Peas, and a Prosciutto Cream Sauce. Topped with Sarvano Cheese and a Poached Egg	
Chicken	\$15
Red Wine Braised Chicken Thigh with Butternut Squash Risotto and Crisp Parmesan	

SEA

Tuna	\$14
Pan seared Tuna over Edamame salad with wasabi aioli, and sweet soy	
Lobster Risotto	\$16
Tossed with fresh herbs, vanilla butter, and topped with a lobster claw	
Mussels Provencal	\$15
prince edward Is and Mussels with roasted garlic, basil, tomato, white wine, and butter served with crisp garlic bread	
Crab Cakes	\$17
2 crab cakes over horseradish aioli, served aside housemade apple slaw and finished with a green onion vinaigrette	
Scallops	\$22
spice rubbed scallops, local corn & bacon ragout, candied hot peppers	
Halibut	\$25
Pan Seared Halibut with Clam Chowder, Potatoes, Lardoons and Baked Lemon. Topped with Red Onion Marmalade	
Salmon	\$22
Cedar Roasted Salmon served over Potato Pancakes with Mustard Greens and a Crab Cream Sauce	

*these items can be ordered undercooked; consuming raw or undercooked meats and seafood may increase your risk of food borne illness.