

appetizers

- winter tart** :: wild mushrooms, butternut squash, and gruyere cheese baked into a crisp tart shell **8.95**
- snow crab cakes** :: served with a corn relish and spicy remoulade **9.95**
- steamed clams in white wine** :: manila clams steamed in pinot grigio, tomato concasse, and fresh basil **11.95**
- artisan cheese board** :: a selection of 4 artisan cheeses, dried and fresh fruits, and nuts **13.95**

soups

- soup of the day** :: cup **4.25** bowl **6.25**
- curried butternut squash (vegan/vegetarian)** :: topped with crème fraiche and granny smith apples **cup 4.25 bowl 6.25**
- french onion** :: topped with a crostini and gruyere cheese **cup 4.25 bowl 6.25**
- wild mushroom soup** :: blend of crimini, button, and oyster mushrooms topped with truffle oil **cup 4.25 bowl 6.25**

salads

- mixed green** :: spring mix, persian cucumbers, and cherry tomatoes tossed in balsamic vinaigrette **7.75**
- caesar** :: romaine lettuce, parmesan cheese, and garlic croutons **9.25**
- pear and gorgonzola** :: spring mix, gorgonzola cheese, pears, sweet red peppers, and spiced walnuts tossed in champagne vinaigrette **9.50**
- grilled romaine** :: lightly grilled romaine lettuce, blue cheese, apple wood smoked bacon, cherry tomatoes, and shaved red onion drizzled with ranch dressing **9.50**
- spinach** :: shaved red onion, dried cranberries and apricots, goat cheese, and spiced pecans **9.50**
- optional salad additions* :: shrimp **3.00** chicken **3.00** salmon **5.00** ahi tuna **5.95**

burgers:

our burgers are made with 100% american kobe beef and are served medium rare unless otherwise requested.

served with your choice of garlic herb french fries, sweet potato fries, or chef's salad. turkey or veggie pattie available upon request.

- classic** :: choice of swiss, cheddar, or jack cheese, lettuce, and tomato **9.95**
- b.c.a.** :: topped with applewood smoked bacon, cheddar cheese, avocado, grilled onions, and herb aioli **11.95**
- wild mushroom** :: topped with gruyere cheese, sautéed wild mushrooms, onion marmalade, and herb aioli **11.95**
- land & air** :: topped with duck confit, arugula, pears, onion marmalade, and herb aioli **12.50**

entrées:

- eggplant napoleon** :: grilled eggplant, roasted red peppers, caramelized onions, fresh mozzarella, topped with tomato sauce **13.95**
- spinach & cheese raviolis** :: served in a lemon tarragon cream sauce **13.95** with shrimp **16.95**
- vegetarian cassoulet (gluten free & vegan)** :: stewed great white northern beans, carrots, wild mushrooms, and swiss chard topped with braised leeks and garlic confit **14.95**
- bouillabaisse** :: a medley of manila clams, mussels, sea bass, and shrimp cooked in a rich seafood broth **18.95**
- caramelized sea scallops (gluten free)** :: served with a warm cherry tomato salad, fingerling potatoes, and warm lemon caper vinaigrette **20.95**
- sautéed salmon** :: served with fingerling potato cakes and braised swiss chard, topped with a brown butter sauce **15.95**
- coq au vin** :: airline chicken breast, crispy pork belly, pearl onions, carrots, and wild mushrooms braised in a red wine sauce, served over goat cheese mashed potatoes **16.95**
- pan seared filet mignon (gluten free)** :: served with potato leek au gratin, blanched asparagus, and topped with a wild mushroom demi-glace **23.95**
- trio of mac n' cheese** :: gruyere cheese with caramelized leeks, blue cheese with apple wood smoked bacon, and traditional cheddar cheese **14.95**
- traditional cassoulet (gluten free)** :: stewed great white northern beans, carrots, and leeks, topped with duck confit, crispy pork belly, and french sausage **20.95**