

SALADS & SOUPS

ORGANIC LEAVES — HAND-PICKED FIELD LEAVES, CARAMEL WALNUTS, SEEDLINGS AND JULIENNEED TART APPLE, TOSSED WITH NIAGARA EMPIRE APPLE VINAIGRETTE \$10 GF

COMPOSED BEET AND GRAPE TOMATO SALAD — LOCAL BEETS AND GRAPE TOMATOES ON A BED OF ORGANIC ARUGULA WITH CRUMBLED FETA, JULIENNEED RED ONIONS, BALSAMIC REDUCTION AND HERB EMULSION \$10 GF

HEARTS OF ROMAINE — CRISP CHOPPED ROMAINE, BACON LARDONS, HARD POACHED QUAIL EGG, CROUTONS AND A PARMESAN CRISP, DRESSED WITH ROASTED GARLIC AND CAPER EMULSION \$12

MANHATTAN CHOWDER — FISH GOUJONS, SHELLFISH AND POTATOES IN A TOMATO AND LEMONGRASS BROTH \$12

CHARRED ONION SOUP — CARAMELIZED BERMUDA ONIONS IN A SHERRY BROTH TOPPED WITH AN HERB AND GARLIC CROUTON AND MELTED SWISS CHEESE \$10

CHEF'S DAILY SOUP \$9

OYSTER BAR

A SEASONAL SELECTION OF FRESHLY SHUCKED OYSTERS ON THE HALF SHELL WITH A SHALLOT AND CHAMPAGNE MIGNONETTE AND GRATED HORSERADISH MARKET \$

APPETIZERS

COCKTAIL SHRIMP — POACHED TIGER PRAWNS SERVED WITH A RED WINE AND HORSERADISH BARBEQUE SAUCE AND FRESH LEMON \$12 GF

CURLY CALAMARI FRIES — JULIENNED CALAMARI MARINATED IN MILK, DUSTED WITH TOGARASHI FLOUR AND SERVED WITH A YUZU AIOLI \$13

MUSSELS — CULTIVATED EAST COAST MUSSELS STEAMED AND SERVED WITH A CHOICE OF WHITE WINE BROTH OR SWEET RED THAI CURRY CREAM \$11 GF

BEURRE D' ESCARGOT — FRENCH SNAILS BAKED IN SHELL WITH CHOPPED GARLIC, FINE HERB BUTTER AND FRESH LEMON \$12 GF

SEARED DIVER SCALLOPS — GOLDEN SEARED SCALLOPS SERVED WITH CONFIT OF CELERIAC AND FENNEL IN A CHIVE BEURRE BLANC \$15 GF

HEIRLOOM TOMATO FLAN — VINE RIPENED BEEFSTEAK TOMATOES, GRILLED PIMENTO CREAM CHEESE AND SPINACH, TOSSED IN A ROASTED GARLIC OIL WITH FRESH LEMON AND SERVED ON A CRISPY FLAN \$13 GF

SMOKED CHICKEN TORTELLINI — PULLED SMOKED CHICKEN, BUTTER BRAISED LEEKS AND GOAT CHEESE STUFFED IN OUR OWN HAND ROLLED PASTA WITH DICED TOMATO AND PAN JUS \$10

ENTREES FROM THE SEA

ORGANIC SALMON — BAKED FILET OF SALMON SERVED WITH A SALTED COD CAKE, SAUTÉED BABY BEETS AND RADISHES THEN GLAZED WITH A NIAGARA BACO NOIR GASTRIQUE \$32

HALIBUT — OLIVE OIL POACHED WEST COAST HALIBUT WITH LEMON AND CARAMELIZED ARTICHOKE RISOTTO, SAUTÉED SUGAR SNAP PEAS AND GRILLED PINEAPPLE TARTARE \$34 GF

WEST COAST CIOPPINO — A SEASONAL SELECTION OF SHELLFISH AND FISH GOUJONS WITH FOCACCIA CROUTON AND RED JACKET POTATOES IN A POBLANO PEPPER AND TOMATO BROTH \$30

SEAFOOD GUMBO — SEASONAL SHELLFISH, SMOKY ANDOUILLE SAUSAGE, PUFFED COUSCOUS, FRIED OKRA AND SWEET POBLANO PEPPERS IN A RICH TOMATO REDUCTION \$30

DOVER SOLE — BAKED WHOLE FISH GLAZED WITH ALMOND AND BURNT BUTTER SERVED WITH VEGETABLE RISOTTO THEN FINISHED WITH SUMAC SALT \$42 GF

ATLANTIC LOBSTER — POACHED IN A COURT BOUILLON AND SERVED WITH SAFFRON AND TUMERIC STEEPED BASMATI RICE AND A GLACE OF SEASONAL VEGETABLES WITH A LEMON AND HERB CLARIFIED BUTTER
WHOLE OR HALF LOBSTER AT MARKET \$ GF

NOVA SCOTIA LOBSTER THERMIDOR — HALF LOBSTER POACHED, TOPPED WITH SPINACH AND SWISS CHEESE VELOUTÉ, SAFFRON AND TUMERIC STEEPED BASMATI RICE AND A GLACE OF SEASONAL VEGETABLES \$30

ENTREES FROM THE TURF

*ALL OF OUR BEEF IS 21 DAYS WET AGED AND THEN 40 DAYS DRY AGED
WITH THE EXCEPTION OF THE PORTER HOUSE*

*POT ROAST — 7OZ FILET OF BEEF ROASTED WITH RED JACKET POTATOES,
PICKLED PEARL ONIONS, BABY CARROTS AND BACON LARDONS IN A PORT VEAL
JUS \$39 GF*

*ENTRE CÔTE — 10OZ GRILLED RIB EYE WITH WHIPPED POTATOES, SAUTÉED
FRENCH BEANS, CRIMINI VEAL JUS AND HERB BUTTER \$34 GF*

*STEAK AND FRITES — 12OZ GRILLED FRENCH STRIPLOIN WITH RAPINI, CHILI
DUSTED CRISP YUKON GOLD FRITES AND A PEPPERCORN VEAL JUS \$36 GF*

*PORTER HOUSE — 24OZ PAN ROASTED PORTER HOUSE STEAK SERVED WITH
SWEET POTATO FRITES, SAUTÉED SPRING VEGETABLES AND A BROWN BUTTER
PAN JUS \$76*

*LAMB CHOPS — GRILLED MOROCCAN SPICED LAMB CHOPS WITH CURRY
CAULIFLOWER CLUSTERS AND A CASSOÛLET OF WHITE BEANS, BACON LARDONS
AND FINE HERBS WITH A MINT PESTO JUS \$38 GF*

*VEGETABLE TERRINE EN CROÛTE — GRILLED PEPPERS, ZUCCHINI AND
PORTOBELLO MUSHROOMS LAYERED WITH GOAT CHEESE AND ROASTED GARLIC
IN PUFF PASTRY AND GARNISHED WITH SEEDLINGS \$21*

*SMOKED CHICKEN PAPARDELLE — PULLED SMOKED CHICKEN, RAPINI LEAVES
AND FIELD GROWN MUSHROOMS TOSSED IN A DARK CHICKEN REDUCTION CREAM
SAUCE \$21*

*TRUFFLED CHICKEN — SLOW ROASTED CHICKEN BREAST WITH SOFT SPINACH ON
A BED OF FIELD GROWN MUSHROOM RISOTTO, PARMESAN AND NATURAL PAN JUS
WITH LEMON AND ROASTED GARLIC \$30 GF*