



Starters

SHRIMP COCKTAIL

3 Jumbo Shrimp
Cocktail Sauce / Lemon—9

DUCK CONFIT

White Bean Purée
Juniper Berry Gastrique—10

ESCARGOT BOURGOGNE

White Wine / Butter
Garlic / Herbs—9

CRAB CAKE

Whole Grain Mustard Sauce— 12

AMI TUNA TARTARE

Avocado Lotus Root—11



ONION SOUP GRATINEE

Herbed Crouton
Gruyère and Parmesan—6

LOBSTER STEW

Maine Lobster / Cream / Sherry
Cup—9 Bowl—12



SPINACH SALAD

Dried Figs / Shaved Fennel
Blue Cheese / Roasted Almonds
Sherry Vinaigrette—9

CAESAR SALAD

Romaine Hearts / Croutons / Parmesan
House Made Dressing—8

(Prepared Tableside for 2 or more guests)

HOUSE SALAD

Baby Lettuce / Haricot Verts / Cucumbers / Tomato
Dijon Vinaigrette—7

Main Course

GRILLED SALMON

Braised Bok Choy and Root Vegetable Purée
Gingered Shiitake Broth

22

PAN SEARED SCALLOPS

Warm Lentil Bacon Salad with Sautéed Cauliflower
Golden Raisin and Caper Vinaigrette

24

SEARED HALIBUT

Yukon Gold Potatoes with Fennel and Leeks
Pernod Broth

26

LIGURIAN PESTO AND SHRIMP

Haricot Verts and Potatoes
Cavatappi Pasta

27

GRILLED PORK LOIN CHOP

Herbed Spaetzle with Buttery Savoy Cabbage
Cider Mustard Sauce

25

FILET MIGNON

Rosemary Whipped Potatoes and Sautéed Greens
Caramelized Onion Jus

28

BRAISED LAMB

Semolina Cous Cous with Sautéed Root Vegetables
Sauce Casablanca (*Chick Peas / Raisins / Onions*)

28

STATLER BREAST OF CHICKEN

Wilted Spinach and Root Vegetable Purée
Oyster Mushroom Cream Sauce

20

14OZ. GRILLED RIB-EYE

Potato Mushroom Bacon Hash with Seasonal Vegetables
Maytag Blue Cheese Sauce

32