



Saturday, June 28, 2025

:: STARTERS ::

CHEBOOKTOOK OYSTERS

Bouctouche Bay, New Brunswick

celery mignonette, bloody mary cocktail sauce 18/36

HOLLANDER & de KOENIG MUSSELS SCAMPI

sweet peas, tomato, lemon, garlic, white wine 19

YELLOWFIN TUNA CRUDO

pineapple, jalapeno, avocado, marcona almond 21

SALMON MEATBALLS

pickled fresno chilis, lemon dill crema 18

CRISPY STUFFED SQUASH BLOSSOMS

spinach & asiago stuffing, baby arugula, roasted red pepper vinaigrette 18

BURRATA & HONEY

prosciutto di parma, red onion & poppy seed jam, maldon sea salt 21

BABY ICEBERG WEDGE

danish bleu cheese, applewood smoked bacon, cherry tomatoes, tobacco onions, aged balsamic 17

BEEF TARTARE

truffle potato chips, horseradish, red wine aioli 19

:: ENTREES ::

ATLANTIC HALIBUT

crispy potatoes, marinated sweet peppers, basil chimichurri, saffron aioli 49

BERKSHIRE PORK CHOP

baby red potatoes, cauliflower, kale, whole grain mustard sauce 44

BONE IN VEAL CHOP

whipped potato, spring peas, yellow oyster mushrooms, red wine demi 62

FILET MIGNON STEAK FRITES

shoestring fries, balsamic grilled onions, gorgonzola chive pan sauce 66

