



*Tuesday, October 28, 2025*

**:: STARTERS ::**

**FAROE ISLAND SALMON MEATBALLS**

*lemon dill aioli, pickled fresno chili 18*

**JUMBO LUMP CRAB TOAST**

*dill, chives, lemon, brown butter hollandaise 22*

**AHI TUNA TACOS**

*wasabi, sweet soy, pickled ginger, furikake 21*

**FALL GREENS**

*apple, fennel, walnuts, manchego cheese, cider vinaigrette 17*

**ROASTED ACORN SQUASH**

*stracciatella, hazelnuts, chili honey 16*

**WAGYU BEEF "CARPACCIO"**

*roasted red peppers, horseradish, pine nuts, arugula, parmigiano reggiano 21*

**:: ENTREES ::**

**NOVA SCOTIA HALIBUT**

*local cauliflower, leeks, pickled cranberries, pine nut brown butter 50*

**WILD BOAR BOLOGNESE**

*lumache pasta, tomato, red wine, rosemary, black truffle pecorino 38*

**BERKSHIRE PORK CHOP**

*sweet potato, brown butter spaetzle, bacon, green apple, maple demi 44*

**PRIME BONE IN RIBEYE/AUSTRALIAN WAGYU FLANK**

*smashed baby red potatoes, gorgonzola creamed kale, grilled balsamic onions 75/49*



