

FALL MENU

FIRST COURSE

Soup of the Day	7
House-Made Beef Chili Jalapeño Cheddar Cornbread Roasted Pear Duck Butter	10
Jumbo Shrimp Cocktail Traditional Cocktail Sauce	16
Butternut Squash Ravioli Sage Brown Butter Sauce Pomegranate	12

SALADS

Caesar Salad	9
with Grilled Chicken	14
with Grilled Shrimp	16
Lobster Salad	21
Celery Root Remoulade Lola Rosa Brioche Crouton Blood Orange Vinaigrette	
Duck Confit Salad	18
Roasted Apples Spiced Pears Orange Supremes Warm Bacon Dressing	
Cobb Salad	16
Grilled Chicken Hard Boiled Egg Gorgonzola Cheese Artichoke Asparagus Avocado Radish White Balsamic Vinaigrette	
Goat Cheese Medallions	12
Roasted Beets Micro Arugula Champagne Vinaigrette	

SANDWICHES

Served With Sweet Potato Fries or Shoestring Fries

Tuna Fish Sandwich	12
Beef Steak Tomatoes Boston Lettuce Marble Rye	
Roasted Turkey Club	15
Chive Mayonnaise Tomato Applewood-Smoked Bacon Boston Lettuce Brioche	
Grilled Black Angus Sirloin Burger	16
Choice of Cheese: American Swiss Monterey Jack Bleu Cheese Boston Lettuce Tomato Red Onion Brioche Bun	
Shrimp Burger	20
Pancetta Smashed Avocado Tomato Jam Chipotle Aioli Frizzled Onions Pretzel Bun	

ENTRÉES

Pan-Roasted Atlantic Cod	25
Sunchoke Purée Smoked Paprika Potatoes Caviar Butter	
Short Rib Ragù	23
Creamy Parmesan Cheese Polenta Frizzled Beet Stems	
Andouille & Goat Cheese Mac and Cheese	20
Buttered Old Bay Crumbs	
Pan-Roasted Half Chicken	21
Tri-Color Cauliflower String Beans Apple & Fennel Slaw Carrot Purée	

TIMELESS CURRY

Served with the classical accompaniments of:

Chopped Peanuts | Golden Raisins | Mango Chutney | Shredded Coconut | Basmati Rice

Boneless Breast of Chicken	18
Madras Curry Sauce	
Malaysian Boneless Lamb	21
Red Curry Sauce	
Curry of the Day	20

Prepared by Chef Omar Lorenzana & his Culinary Team