



TO START

OYSTERS (fresh OR fried) – 3 EA.

CHEESE & CHARCUTERIE

half board – 12

full board – 22

MARKET SALAD – 10

roasted beets, arugula, radicchio,
goat's cheese, sherry vinaigrette

SCALLOP & SHRIMP CEVICHE – 11

grapefruit, avocado, jalapeno, cilantro,
tortilla chips

MUSSELS – 14

house fennel sausage, shallot garlic broth,
shaved fennel, apple

LOBSTER SALAD – 12

dill crème fraîche, sweet pickles,
salt & vinegar chips

MUSHROOM RISOTTO – 14

local cinnamon cap & oyster mushrooms,
pecorino romano, red wine, crispy herbs

P.E.I. BLUE DOT BEEF TARTARE – 15

bread & butter pickles, egg yolk,
fried shallots, rye crackers

TO FOLLOW

12 OZ. P.E.I. BLUE DOT RIB EYE – 36

fries, grilled broccolini, foie gras butter,
red wine jus

HALIBUT – 28

roasted carrots, bacon lardons,
shaved fennel, Béarnaise sauce

GRILLED PORK CHOP – 26

cauliflower mash, mushrooms,
crispy onions, mustard jus

GREEN PEA TAGLIATELLE – 24

fresh shelled peas, sugar snap peas,
snow peas, Ciro's asiago, black pepper

SEARED SCALLOPS – 27

carrot purée,
duck fat braised Beluga lentils,
crispy kale, pickled carrots

GRILLED LAMB CHOPS – 30

harissa spiced Israeli couscous,
hakurei turnips, pistachio chimichurri,
hung yogurt

