




STARTERS


HOMEMADE BREAD 6
 Flavored butter

APPETIZERS

SHRIMP COCKTAIL 16-30
 Half pound | pound
Unscaled


 **ENDIVE SALAD** 15
 Radicchios | roasted pistachios |
 Goat cheese from Ferme Floralpe |
 honey vinaigrette from Kenauk

BEEF TARTARE | 2.5 OZ 14
 Walnuts | pears | blue cheese


 **LOCAL SQUASH** 14
 Ricotta | nougatine squash seeds

MAIN DISHES

CONFIT DUCK LEG 35
 Meaux mustard sauce | seasonal
 vegetables

 **WALLEYE FILLET** 36
 Buckwheat risotto | salsify

8 OZ FILET MIGNON 58
 Port sauce | pan-fried seasonal
 vegetables

 **SEAFOOD
 PAPPARDELLES** 40
 Market arrivals | citrus cream

DESSERTS

CRÈME BRÛLÉE 12
 Vanilla flavor

CHOCOLATE CAKE
 Montebello beer | sudachi crème
 anglaise 14



These items can be modified to become
 vegetarian. Please inquire with your server.

Do not hesitate to share your dietary needs and preferences. Gluten and dairy free options are
 available. Our goal is to consistently embrace and support the utilization of local raised
 produce, wild sustainable fish and natural hormone-free pork, poultry and protein. For groups
 of 8 and more, 15% is applicable