



SOUPS & STARTERS

CRAB BISQUE <i>blue crab in a classic bisque with wild mushrooms, leeks, sherry & fresh tomato</i>	8
IRISH WHISKEY ONION SOUP <i>caramelized onions in an irish whiskey broth with homemade croutons, swiss & mozzarella cheese</i>	8
SOUP DU JOUR <i>ask your server about today's creation</i>	8
FLORIDA STYLE CRAB CAKES <i>panko dusted, lemon dill aioli, spicy remoulade & corn shoots</i>	16
VEAL SWEETBREADS <i>country fried, wild bear red eye gravy & arugula salad</i>	15
ESCARGOT VOL AU VENT <i>escargot sautéed in garlic, shallots & spinach, served with puff pastry & shitake mushroom, drizzled with a champagne cream sauce</i>	13
TEMPURA DIPPED ARTICHOKE HEARTS <i>pesto cream cheese stuffed artichoke hearts, served with our sweet & hot mustard</i>	12
SMOKED FISH DIP <i>pickled produce, mustard seed caviar & olive oil crostini</i>	13
PRINCE EDWARD ISLAND MUSSELS <i>one dozen mussels, fennel & lake meadows longaniza sausage in an ipa butter broth</i>	12
DEVILED EGGS <i>lake meadows naturals eggs with white truffle parmesan yolk, potato sticks & crispy prosciutto on leek nest</i>	10

SEASIDE MARKET

SHRIMP LINGUINE

aleppo pepper dusted gulf white shrimp, marcona almond, parsley & arugula pesto, lemon chips, pecorino romano & olive oil

30

IDAHO TROUT

marcona almond crusted with a wild ramp salsa verde

32

NORTH ATLANTIC SALMON

lightly blackened salmon with a bleu cheese mousse & benton's bacon gastrique

31

MARKET FISH

braised fennel, caramelized grapefruit juice & frog song radish

MP

FLORIDA SNAPPER

blackened with sauce veracruz & zenn farms micro sorrel

38

MARKET POULTRY

ROASTED BREAST OF DUCK

five spice dusted & charred with an orange soy reduction & roasted maitake mushroom

33

ASIAGO CHICKEN ROULADE

pan-seared chicken breast, stuffed with asiago, spinach, sundried tomato, garlic & cream cheese, with a madeira beurre blanc

29

MANCHESTER FARMS QUAIL

date & pecan stuffing with apple & grain mustard sauce

33

FARMER'S MARKET

CAULIFLOWER STEAK

ras-el-hanout dusted & grilled over shallot-date coulis with cilantro-mint chermoula

29

VEGETABLE PASTA

seasonal vegetables, linguine, choice of datil pepper pomodoro, chardonnay cream sauce or classic pesto

28

BUTCHER'S MARKET

NEW YORK STRIP

12oz. certified angus beef char-grilled with wild ramp butter & charred onions

45

FILET NAPOLEON

twin 4oz. medallions of certified angus beef tenderloin with portobella, finished with gorgonzola-spinach-sundried tomato-shallot & a porcini bordelaise

45

NEW ZEALAND RACK OF LAMB

tender lamb rack, roasted & encrusted with fennel, mustard seed & roasted garlic, finished in a brandy-mint demi-glace

43

CHESHIRE PORK CHOP

ancho dusted pan-seared carolina bone-in chop with milk stout demi & charred scallion

34

USDA PRIME RIBEYE

16 oz. char-grilled with soy-pineapple glaze & ginger pickled maitake

55

entrees served with choice of caesar or mixed green garden salad, vegetable du jour & chef's starch

HOMEMADE DESSERTS

DAILY SELECTIONS

ask your server about this evening's offering

8.5

*we proudly serve locally roasted single origin **WILD BEAR** coffee*

*our menu represents a refreshing mix of ideas from our culinary team.
all entrees are prepared fresh to order,
using only the freshest ingredients available to us.
your patience & patronage is appreciated*

a gratuity of 20% will automatically be added to parties of 8 or more

*be advised the consumption of certain raw or undercooked foods
may be hazardous to your health*