



BREAKFAST * LUNCH * DINNER

BREAKFAST
MON-FRI: 6:30am-10am
SAT&SUN: 6:30am-12pm

LUNCH
MON-FRI: 11am-2:30pm

DINNER
MON-SUN: 5pm-10pm

BAR MENU
MON-SUN: 2:30pm-12am
SAT&SUN: 12pm-12am

IN THE BEGINNING TO SHARE

CURRY DE CREVETTE

seared prawns, french curry, crispy zucchini, garlic baguette 10.95

WILD SALMON TARTARE

crispy gaufrette potatoes, grated hardboiled egg, capers, shallots, fresh dill 12.95

ARTISAN'S PLATE

charcuterie, cheeses, pickled vegetables, nuts, grilled toast 16.95

CALAMARI

fried calamari served with a pomodoro sauce and capers 10.50

SOUPS & SALADS

SOUP OF THE DAY

Chef's daily selection 6.95

LOCAL SPINY LOBSTER BISQUE

lobster and chive quenelle, sherry crème fraîche 8.95

WALDORF SALAD

butter lettuce, fuji apples, walnuts, gorgonzola, sherry vinaigrette 9.50

CANARD SALAD

duck confit, arugula, toasted macadamia nuts, strawberries, orange-balsamic reduction 11.95

ORGANIC GREENS SALAD

the "House" salad with candied walnuts, dried currants, blue cheese crostini, red verjus vinaigrette 8.50

GRILLED ROMAINE SALAD

sun dried tomatoes, pickled pearl onions, feta cheese, smoked bacon, white balsamic dressing 10.95

GRILLED WILD SALMON SALAD

mixed greens, citrus segments, lemon truffle vinaigrette 13.50

YELLOWFIN TUNA NIÇOISE

niçoise olives, hard boiled egg, blue lake beans, potatoes, red wine vinaigrette 14.50

ADD TO ANY SALAD:

chicken breast 5.50
beer can chicken 4.50
shrimp 6.50

ON THE SIDE

POPCORN 4.95

THYME FRIES 4.95

WILTED BLOOMSDALE SPINACH 4.95

GRILLED ASPARAGUS 5.50
garlic and shaved grana padano

SANDWICHES

WITH CHOICE OF:

SHOESTRING FRIES, MIXED GREENS OR TRUFFLE POTATO SALAD

CRABCAKE SANDWICH

blue crab, ciabatta roll lettuce, tomato, bell pepper aioli 13.50

GRILLED CHICKEN SANDWICH

crispy pancetta, roasted peppers and jack cheese with aioli on a ciabatta roll 10.50

CROQUE MONSIEUR

swiss cheese, smoked ham and parmesan sauce grilled on country french bread, side of dijon mustard 9.50

CROQUE MADAME

the monsieur with a fried egg on top, side of dijon mustard 10.50

BRIE ANGUS BURGER

applewood smoked bacon, housemade dill pickle, brioche bun 11.95

BBQ BEEF SHORT RIB SANDWICH

warm cabbage and blue cheese slaw, brioche bun 11.50

GRILLED PORTOBELLO SANDWICH

roasted red pepper, goat cheese, arugula, basil pesto aioli, ciabatta roll 9.50

CHICKEN CAESAR WRAP

herb grilled chicken, red onion, romaine, grana padano, caesar dressing, warm spinach tortilla 9.95

SPECIALITIES

MOULES FRITES

steamed carlsbad mussels, thyme fries with your choice of preparations:
blue cheese gratinee ~or~
sauvignon blanc, tomatoes & shallots 13.95

MACARONI AND CHEESE

with beer can roasted chicken 13.95

LAMB BOLOGNESE

hand-cut pappardelle pasta, shaved grana padano cheese 14.95

FALL MUSHROOM RISOTTO

tempura shiitakes, parmigiano reggiano, micro arugula, white truffle essence 16.95

DUCK CONFIT LINGUINE

extra virgin olive oil, roasted garlic and shallots, rocket, parmigiano reggiano 17.95

The fine artwork you see is for sale. Please ask your server for details.