

Share

- Pomme Frites** 7
Hand cut Kennebec fries, parmesan-romano, lemon
zest, tarragon aioli
- Shrimp Cocktail** 21
5 Large Shrimp, spicy cocktail sauce
- Bruschetta** 14
Tomato, garlic, basil, pesto baguette, feta, balsamic silk
- Calamari** 18
Lightly battered with remoulade
- *Beef Tartare** 26
Hand sliced to order, dressed greens, crisps
- *Oysters on the half shell ½ dz.** 18
Shucked to order, Champagne mignonette, lemon
- *So Ono Tuna Poke** 23
Hawaiian Style, ahi tuna, avocado, roasted pepper,
sesame, soy ginger marinade, crisps, Mahalo
- Meatballs & Honey Demi-glace** 20
Hand made by Jeremiah in house
- Burrata** 18
Burrata, tomato, cucumber, shallot, roasted pepper,
fresh greens, Parisian dressing, balsamic, pesto drizzle.

Bread & Salads

- Potato Rosemary Artesian Loaf** 6
- French Baguette** 4
- Side Salad** 6
- Side Caesar** 7
- *Salmon Caesar** 28
Seared Salmon, romaine, tomato, cucumber, red onion,
egg, tomato, Lyonnaise potato, shaved parmesan
- *Seared Tuna Salad** 29
Seared Tuna, fresh greens, tomato, cucumber, avocado,
gournay cheese, lyonnaise potato, egg, olive blend,
balsamic tomato vinaigrette

Soup of the day
Cup... 6 Bowl... 8

Pasture & Game

***The Henderson 41**

12 oz. charbroiled Ribeye; Kennebec pomme frites,
tarragon aioli side

***8 oz. Filet..... 43**

Grilled, mashed potato, vegetable sauté

***Veal Chop 54**

Bone in veal chop, seared with brandy peppercorn
cream, mushroom, cracked pepper, mashed potato,
vegetable sauté

***Beef Diane 47**

8 oz. filet, mushroom & Spanish onion, Diane sauce,
mashed potato, vegetable sauté

***Beef & Bleu 32**

Sauteed Leek, Applewood bacon, tomato & spinach,
bleu cheese cream, tossed with rigatoni, grilled beef

***Elk Chop..... 58**

Bone in New Zealand grass fed chop, Café de Paris
compound butter, vegetable sauté, mashed potato

Salisbury Steak 26

Made with house ground beef, creamy mushroom
sauce, mashed potato, vegetable sauté

***Pork Chop 35**

Double frenched rib chop, Honey Dijon & tarragon
glaze, mashed potato, vegetable sauté

***New Zealand Rack of Lamb 48**

Full rack, rosemary demi-glace, mashed potato,
vegetable sauté



Poultry

- *Maple Leaf Farm Duck 30**
Duck breast, rosemary demi-glace, lyonnaise potato,
vegetable sauté
- Tarragon Chicken 27**
Sautéed chicken, leek, applewood bacon, sundry
tomato, fresh spinach, boursin crème, tarragon,
jasmine rice
- Chicken Piccata 26**
Capers, heirloom garlic, lemon butter, shaved
parmesan, linguine fini

The Sea

- Salmon 30**
Seared salmon, roasted red pepper beurre blanc,
mashed potato, vegetable sauté
- Pan Seared Fresh Scallops 43**
Fresh pan seared scallops, sautéed leek, sun dried
tomato, baby spinach, lobster cream, Lyonnaise potato,
fleur de sel
- The Corsican 38**
Jumbo shrimp, scallop, mussels, mushroom, roasted red
pepper, sun dried tomato, garlic, basil, white wine
parmesan sauce, linguine fini
- Shrimp Provençal 30**
Shrimp, sausage, mushroom, roasted pepper, leek,
pepperoncini, spicy red sauce, basil chiffonade,
northern beans
- Halibut Florentine 35**
Seared fresh halibut, feta cream, tomato, spinach,
jasmine rice

Vegetarian

- Pesto & Rigatoni 26**
Sautéed leek, mushroom, tomato, & broccoli. Tossed
with pesto cream & rigatoni
- Sautéed Vegetables 25**
Sautéed vegetables, northern beans, jasmine rice with
white wine sauce, shaved parmesan
- Truffled Gnocchi 26**
Sautéed mushroom, leek, tomato, spinach, tarragon,
cream, parmesan

Desserts

-Crème brûlée

-Chocolate Bread Pudding, vanilla bean ice cream, caramel rum sauce

-French Chocolate Mousse, fresh whip

-Cherries Jubilee

-New Orleans Bananas Foster



Beverages

-Soft Drinks: Coke, Diet Coke, Sprite

-San Benedetto Sparking Water

-Coffee: Kona Blend

-Hot Tea: Harney & Sons Selections

-Handcrafted Lemonades, Iced Tea

-Espresso, Cappuccino, Café Latte

*Consumer Advisory

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

