



LUNCH

APPETIZERS

Fresh Oysters ^{GF} 3/ea
East Coast, Lime Mignonette, Smoked
Cocktail Sauce

Mussels ^{GF} 18
Double Smoked Bacon, Wild
Mushrooms, Baby Spinach,
Roasted Garlic Truffle Cream

Wagyu Meatballs 19
Tomato Ragu, Broiled Swiss, Bourbon
Peppercorn, Grilled Focaccia

Charred Octopus ^{GF} 22
Black Garlic Hummus, Watercress,
Olive Tomato Concassé

Calamari 19
Crispy Fried, Preserved Lemon
Aioli, Garlic Citrus Seasoning

Tiger Shrimp Sauté ^{GF} 19
Herb Butter, White Wine,
Broiled Feta, Garlic

Caesar Salad 17
Double Smoked Bacon,
Anchovy, Butter Croutons,
Garlic, Parmigiano Reggiano

Artisan Green Salad ^{GF} 16
Baby Vegetables, Aged Balsamic,
Vanilla Bean Vinaigrette, Feta

Heirloom Beet Salad ^{GF} 18
Roasted Beets, Maple Walnuts,
Watercress, Artisan Goats Cheese,
Verjus Vinaigrette

Ahi Tuna Niçoise ^{GF} 32
Heritage Mix, Hard Boiled Egg,
Heirloom Tomato, French Bean,
Olive, Duck Fat Potato,
Caper Olive Dijon Vinaigrette

SALAD ACCOMPANIMENTS ^{GF}
Organic Chicken Supreme (9oz) 12
Wild Salmon (7oz) 12
Black Tiger Shrimp (3) 12

DINNER MENU AVAILABLE UPON REQUEST

MAINS

Steak Frites ^{GF} 39
U.S.D.A. Prime 8oz. New York Striploin,
Porcini Truffle Butter, House Cut Fries

Filet Mignon ^{GF} 44
U.S.D.A. Prime 6oz. Bacon Wrapped
Tenderloin, Roasted Fingerling Potatoes

Ribeye ^{GF} 48
Certified Angus, 12oz., Roasted
Fingerling Potatoes

Wagyu Burger 25
Caramelized Onion, Aged White Cheddar,
Marie Rose Sauce, Heirloom Tomato,
Watercress, House Cut Fries

Steak Sandwich 27
Prime Beef Tenderloin, Wild Mushroom,
Porcini Aioli, Watercress, Blue Cheese,
Bolo Levedo, House Cut Fries

Pork Belly B.L.T. 23
Hickory Smoked Pork Belly, Heirloom
Tomato, Lettuce, Avocado Ranch,
Bolo Levado, House Cut Fries

Chicken, Mango & Brie Sandwich 23
Organic Chicken, Mango Aioli, Brie
Cheese, Heirloom Tomato,
Bolo Levedo, House Cut Fries

Shrimp Carbonara 28
Baby Tiger Shrimp, Smoked Bacon, Garlic
Cream, Egg Yolk, Fresh Tagliatelle

Lake Trout ^{GF} 30
Grilled Clams, Risotto Verde,
Lemon Beurre Blanc, Crispy Leek

Lake Erie Perch ^{GF} 25
Baked or Fried, Gherkin Remoulade,
House Cut Fries

Wagyu Brisket 35
Lightly Smoked & Braised, Peppercorn
Barbecue, Wild Mushroom, Aged White
Cheddar Mac & Cheese

**Gluten Free Bread Available For
Any Sandwich**