

starters

Cold Water Oysters 2.5 ea
cucumber & shallot mignonette, lemon wedges,
tomato & horseradish sauce

Artisan Cheese Plate (5) 18
chef's selection of farmstead cheeses
served with assorted accompaniments and
toasted walnut- raisin bread

Smoked Mozzarella & Onion Flatbread 17
caramelized onions, sautéed mushrooms,
roasted bell peppers, arugula

Steamed PEI Mussel Cioppino 16
Italian broth with spicy chorizo,
grilled baguette

St. Regis Pimento Cheese 12
Our own recipe with chow chow
grissini and lavash

Goat Cheese Tart 15
roasted tomatoes, caramelized onions
arugula, truffle & lemon vinaigrette

soups & salads

Five Onion French Soup 9
melted gruyere cheese, baked
baguette croutons

Butternut Squash Bisque 9
sautéed pears, pumpkin seed oil, crème fraîche

Roasted Beet & Frisée Salad 14
frisée lettuce, Blue Stilton, Granola
asian pear, minus-eight vinaigrette

Autumn Salad 15
bibb lettuce cup & mesclun mix, maplewood lardons,
crispy shallots, pointe reyes bleu cheese, dried tart
cherries, maple vinaigrette.

Bistro Salad 12
baby fieled mix greens, tomatoes, cucumbers, shaved
red onions, hearts of palm, sherry vinaigrette

Classic Caesar 15
romaine hearts, grape tomatoes, anchovy filets
parmigiano-reggiano, baguette crostini
add chicken, shrimp, tuna, steak
22

Half Portion Available for All Salads 9

Brian Lee
Executive Sous-Chef

Robert Kapusta
Sous Chef



main plates

Parmesan Crusted Scottish Salmon 27
quick seared calamari and port wine braised
radicchio, pancetta bits, balsamic reduction

Slow Cooked Organic Chicken Breast 26
chestnut stuffing, braised kale,
mostarda di fruta, rosemary jus

Coriander Dusted Sea Scallops 35
butternut squash mouseline, creamy leeks,
roasted Brussels sprouts, organic maple beurre blanc

Seared Halibut 29
minted cauliflower couscous, blood orange silk,
shaved fennel, parsnip mouseline

Grilled Beef Tenderloin 38
braised Oxtail, black trumpets mushrooms,
polenta, truffle parmesan popcorn, braising essence

Roasted Lamb Chops 39
braised green lentils, creamed salsify, sautéed
spinach, black garlic jus

Blackened Rib Eye 44
caramelized onion grit cake, buttermilk marinated
onion rings, pickled okra relish

Porcini Ravioli 28
roasted corn, black trumpet mushrooms,
wild mushroom cream

Parmesan Gnocchi With Smoked Chicken 24
Ricotta cheese, sundried tomatoes, roasted bell
peppers, green olives and wilted spinach

side plates

8

sautéed asparagus

sweet potato french fries

sautéed spinach

mashed potatoes

bistro onion rings

seasonal vegetables

organic stone ground grits

Jonathan Jerusalmly
Executive Chef
Master Chef of France