

☞ Soups & Salads ☞

Lobster Bisque <i>Aged Sherry, Lobster Butter</i>	9 -
Portobello Mushroom Soup <i>Finished with White Truffle Cream</i>	8 -
Mesclun Greens <i>House Aged Balsamic Vinaigrette, Shallots</i>	10 -
Caesar Salad <i>(white anchovies add \$1)</i> <i>Shaved Parmesan Cheese, Brioche Croutons</i>	11 -
Poached Pear Salad <i>Bleu d'Auvergne, Roasted Walnuts</i>	13 -
Roasted Beet Salad <i>Mesclun Greens, Frisée, Horseradish Crème Fraîche</i>	12 -

☞ Appetizers ☞

Tender Fried Calamari <i>Spicy Tomato Coulis</i>	12 -
Thai Shrimp Dumplings <i>Ginger, Soy, Lemon Grass Broth</i>	12 -
Petite Filet Mignon <i>Port Wine Onions, Demi-Glace</i>	14 -
Mussels à la Crème <i>Melted Leeks, Roasted Tomato</i>	14 -
Grilled Autumn Vegetable Risotto <i>Zucchini, Squash, Asparagus, Smoked Tomato, Parmesan</i>	14 -/24 -
Wild Mushroom Ravioli <i>White Truffle Cream Sauce</i>	14 -/24 -

** 20% gratuity added to parties of six or more **

☞ Entrees ☞

Seared Duck Breast <i>Sweet Potato Puree, Haricot Vert, Cranberry Gastrique</i>	28 -
Oven Roasted Half Chicken <i>Haricot Vert, Roasted Fingerling Potatoes, Pan Jus</i>	26 -
Sesame Crusted Ahi Tuna <i>Soba Noodles, Sesame Vinaigrette</i>	30 -
Roasted Pork Confit <i>Garlic Mashed Potato, Glazed Carrots/Beets, Maple Demi Glace</i>	26 -
Teriyaki Glazed Salmon <i>Bok Choy, Basmati Rice, Mustard Honey Sauce</i>	26 -
Butter Braised Shrimp Risotto <i>Grilled Asparagus, English Pea, Parmesan</i>	30 -
Mama Verve's Maryland Style Crabcakes <i>Basmati Rice, Lemon Beurre Blanc</i>	16 -/30 -

☞ Steaks ☞

Roasted Garlic, Grilled Tomato

New York Sirloin 12 oz.	36 -
Rib Eye 16 oz.	40 -
Filet Mignon 8 oz.	42 -

☞ Sauces ☞

**Bleu d'Auvergne • Demi-Glace
Au Poivre**

☞ Sides ☞

Sautéed Haricots Verts	8 -
Sautéed Spinach	8 -
Garlic Mashed Potatoes	8 -
Pomme Frites	8 -
<i>with trio of sauces - spicy remoulade, ketchup, truffled mayo</i>	

* BYOB - If you choose to bring in your favorite bottle of wine, there will be a charge of \$15/bottle, parties over 6 must call to reserve.