

Thursday, May 17, 2012

BEGINNINGS

Seasonal Menu

Local greens, caramelized cipolini onions, grape tomatoes, aged sherry vinaigrette	6
Bourbon glazed pork belly & avocado lettuce wraps	10
Grilled artichoke & prosciutto flatbread	11

Chalkboard Menu

Sweet potato and black bean taquitos, jalapeno crema	9
P.E.I. Mussels, smoked tomato nage, grilled bread	11
Dayboat scallops ²	14
Falafel, quinoa tabouleh, olive relish, tzatziki, feta	9
Raw Deal	15
Baby lettuce, grilled asparagus & red grapes, spicy soy vinaigrette	8

MAIN EVENTS

Seasonal Menu

Wild caught fish & chips, Napa slaw, malt aioli	22
Kobe meatloaf, goat cheese & chive whipped potatoes, crispy onions, tomato jam	21
Kung pao tofu & broccoli, brown rice, pepper slaw	19

Chalkboard Menu

Roasted organic chicken breast, two potato hash, fried egg, mole	22
Pan seared walleye, roasted cauliflower & grilled ramp pearl pasta, tomato nage, saffron aioli	24
Arctic char, toasted almond & scallion basmati rice, strawberry gazpacho	25
Fiddlehead fern, roasted mushrooms & cauliflower "Mac 'n cheese"	19
Kobe flank steak, chilled white bean & marinated vegetable salad, black garlic aioli, demi	29
Porcini dusted pork tenderloin, fennel, radicchio & orzo salad, grilled melon	26