



{ DINNER MENU }

Soup D'Jour <i>house made daily</i>	\$5
Smoked Trout Quesadilla <i>with Irish Dubliner cheddar cheese topped with cilantro crème fraiche</i>	\$7
Caesar Salad <i>with shaved Parmigiano Reggiano cheese</i>	\$7
House Salad <i>with local greens, seasonal vegetables, and aged balsamic vinaigrette</i>	\$7
Arugula and Baby Spinach Salad <i>with grilled fresh summer fruit, crispy Prosciutto di Parma, Parmigiano Reggiano, and dried sweet cherry vinaigrette</i>	\$9
Baby Beet and Spinach Salad <i>with seasonal vegetables, artisan chevre and citrus vinaigrette</i>	\$9
Kobe Beef Slider <i>with shallot and lager marmalade and burnt peach ketchup</i>	\$5
Israeli Couscous <i>mixed with spring vegetables, warm artisan feta custard, roasted tomato and a yellow squash and zucchini pesto</i>	\$10
Grilled Quail <i>with pomagranite, molasses and horseradish glaze, on a bed of local greens, candied walnuts, and tangerine vinaigrette</i>	\$12
Maine Lobster Martini <i>with shaved fennel, pickled melon and lemon sabayon</i>	\$15
New York Sirloin <i>prime grade grass fed New York sirloin topped with wild mushroom, horseradish, black truffle and garlic reduction</i>	\$28
Roasted Breast of Chicken <i>French cut all-natural free range chicken breast topped with whole grain mustard and bourbon reduction, stuffed with arugula pesto</i>	\$24
Kurobuta Berkshire Pork Chop <i>rack cut pork chop topped with fresh sage, rosemary and Dijon Adirondack maple cream and served with a side salad of ramps, pasley and fresh herb</i>	\$29
Fresh Pasta or Ravioli of the Day <i>Ask your server for today's selection</i> <i>Half portion...\$12; Full portion...\$22</i>	
Fish d'Jour <i>Ask your server for today's fresh catch</i>	market price
Chef Feature <i>Ask your server for today's selection</i>	market price