

APPETIZERS

### Chappell Creek Oysters 27

6 oysters on the half shell, preserved lemon mignonette, house made cocktail sauce

### Steamed Mussels 16

Steamed in white wine, fennel, stewed tomatoes, and crispy pancetta, served with grilled toast points

### Smoked Burrata 15

House-smoked burrata, aged balsamic reduction, butternut squash puree, smoked tomato jam, toasted pistachio

#### Steak Tartare 18

Minced shallots, capers, lemon juice, quail egg

### Antipasto Platter 14

Roasted garlic hummus, pesto, roasted red peppers, marinated artichoke hearts, blistered tomatoes, crostini

### Open-faced Lobster Roll 17

Butter poached Maine lobster salad on toasted brioche

# SOUPS & SALADS

## Crab and Corn Chowder 11

Topped with popcorn and corn shoots

### Roasted Beet Salad 14

Baby arugula, goat cheese smear, roasted beets, shaved fennel, dried cranberries, toasted pistachios, port poppyseed vinaigrette

### Panzanella Salad 14

Tomatoes, red onions, toasted bread, basil, red wine vinaigrette

# Heart of Romaine 12

Shaved parmesan, herbed crouton ring, house-made Caesar dressing

# ENTREÉS

# Whole Roasted Branzino 36

Stuffed with lemon and herbs, Israeli couscous, haricot verts, herbed butter

## Beef Wellington 40

6 ounce beef tenderloin rubbed with dijon and mushroom Duxelles and wrapped in puff pastry, roasted new potatoes, haricot verts, peppercorn demi

### **Truffled Halibut 36**

Pappardelle pasta tossed in truffle cream, preserved lemon peel, chive oil

#### Braised Veal Osso Bucco 38

Braised veal shank, creamy mashed potatoes, baby carrots, turnips, rich demi sauce

### Butter Poached Lobster Tail 43

9 ounce lobster tail, cheese tortellini, lobster cream, chive oil

## Eggplant Rollatini 24

Fried panko crusted eggplant stuffed with spinach and fresh mozzarella, Israeli couscous, Espagnole sauce and haricot verts

# Roasted Cornish Game Hen 26

Half of a roasted hen, Israeli couscous, Mediterranean cucumber salad, yogurt foam, pomegranate molasses glaze

### Prosciutto Wrapped Chicken 28

Chicken thighs stuffed with dill goat cheese and spinach, pancetta & red beet risotto, watermelon radish, fennel fronds

### Pistachio Rack of Lamb 38

Pistachio crust, roasted new potatoes, haricot verts, peppercorn demi

# DESSERTS

Chocolate Molten Lava Cake 10 Mixed berry salad Marble Cheesecake 10 Raspberry sauce

# Tiramisu 10

Graham cracker rim and chocolate pirouline