

HORS D'OEUVRES

- BAKED GOAT CHEESE (circa 1992)
red sauce, fines herbes, garlic bread..... 14⁰⁰
- SHRIMP COCKTAIL
horseradish, cocktail sauce, dijonnaise 18⁵⁰
- PEPPERED DUCK & GOAT CHEESE TERRINE
apricot mustard, toast 14⁰⁰
- STEAK TARTARE
dijonnaise, slow cooked egg 18⁵⁰
- GARLIC SHRIMP DE JONGHE
garlic, herbs, sherry..... 18⁵⁰

• baked • CRAB CAKE

blue crab, preserved lemon, remoulade..... 21⁰⁰

SALADS

- MIXED GREEN & APPLE SALAD
candied pecans, fennel, manchego 12⁵⁰
- BACON ROASTED TOMATO
watercress, olive oil, herb salt 16⁰⁰
- CRAB STUFFED AVOCADO
bibb lettuce, dijon-sherry vinaigrette 18⁹⁵
- SMOKED TROUT CAESAR
crispy potatoes, classic caesar dressing 14⁵⁰
- WEDGE SALAD
egg, bacon, blue cheese, ranch, onion..... 16⁰⁰
- LYONNAISE SALAD
bacon, soft cooked egg, brioche croutons 15⁰⁰

SANDWICHES

- SLAGEL FARM GRIDDLED BURGER
8oz, sharp american cheese, dijonnaise, hand cut fries..... 16⁰⁰
farm fresh fried egg.....add 2⁰⁰
with thick cut baconadd 5⁰⁰
- SHAVED PRIME BEEF SANDWICH
hand cut fries, smoked monterey jack, au jus 19⁹⁵

ENTRÉES

- ROASTED CHICKEN
lemon, rosemary, chicken jus 24⁰⁰
- BROILED SALMON
au poivre, lemon 24⁵⁰
- LAMB CHOPS
roasted garlic, rosemary..... 45⁹⁵
- DOUBLE BONE BERKSHIRE PORK CHOP
wild mushrooms, herb jus, lemon 38⁰⁰
- BAVETTE'S SPICED FRIED CHICKEN
mashed potatoes, sweet pea and cipollini gravy 21⁵⁰
- SHORTRIB STROGANOFF
cremini mushrooms, hand cut fettuccine 19⁵⁰

CHILLED SEAFOOD PLATEAUX

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| KING CRAB
78 ⁰⁰ | GRAND TOWER
125 ⁰⁰ |
| MAINE LOBSTER
42 ⁰⁰ | |
| GRAND SHELLFISH
165 ⁰⁰ | MAUDE'S TOWER
175 ⁰⁰ |

Fresh Oysters



WEST COAST
cucumber / melon / rich

EAST COAST
clean / briny / mineral

BUTCHER'S CUTS

- ROASTED BONE MARROW
caramelized red onion jam, parsley salad 18⁰⁰
- STEAK FRITES
8oz, sliced prime ribeye, hand cut fries 27⁹⁵

LE BOEUF USDA PRIME

- FILET MIGNON - PETITE DUCHESS CUT
6oz, roasted tomato, béarnaise, watercress 38⁹⁵
- TRADITIONAL FILET MIGNON
10oz, béarnaise, steak salt 55⁹⁵
- BONE IN FILET MIGNON
16oz, béarnaise, steak salt (limited availability)..... 68⁹⁵
- CLASSIC RIBEYE - CHICAGO CUT
16oz, béarnaise, steak salt..... 55⁹⁵
- DRY AGED BONE IN NEW YORK STRIP
16oz, béarnaise, steak salt..... 65⁹⁵
- DRY AGED BONE IN RIBEYE
22oz, 42 day dry aged 69⁹⁵

ENHANCE ANY ITEM

- peppercorn crust, maître d' butter, or roasted garlic 4⁰⁰
- wild mushrooms or roquefort 7⁰⁰
- roasted bone marrow 8⁰⁰

SIDES

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| POMMES FRITES
garlic aioli 8 ⁰⁰ | BUTTERNUT SQUASH
bourbon, honey, sage 9 ⁰⁰ |
| BUTTERY MASHED POTATOES
garlic, chicken jus..... 12 ⁰⁰ | TRUFFLE MAC & CHEESE
truffle, white cheddar 12 ⁰⁰ |
| CREAMED SPINACH
blue cheese, caramelized onions 12 ⁰⁰ | WILD MUSHROOMS
garlic, thyme, fines herbes..... 14 ⁰⁰ |
| ELOTE STYLE CORN
chili, lime, cilantro, parmesan..... 12 ⁰⁰ | THICK CUT BACON
maple, black pepper 12 ⁰⁰ |
| BROCCOLI
lemon, steak salt, olive oil 10 ⁰⁰ | BRUSSELS SPROUTS
charred, dijon, parmesan 12 ⁰⁰ |
| BAKED SWEET POTATO
butter, brown sugar 9 ⁰⁰ | LOADED BAKED POTATO
bacon, sour cream, cheddar, chives 10 ⁰⁰ |