

CHEF/OWNER  
KEVIN  
O'CONNELL

# MENU



## Caviar

SERVED ON ICE WITH MOTHER OF PEARL SPOON AND

Buckwheat Blini, Chicken Nuggets, Latkes, Shallot, Chive, Creme Fraiche, Chopped Egg

CHOICE OF: \*

LARGER FORMAT TINS AVAILABLE UPON REQUEST

1 oz. American White Sturgeon \$175

1 oz. Royal Amber Osetra \$135

1 oz. American Paddlefish \$90

"CHIPS & DIP" \* \$32

Basket of Kettle chips, whipped creme fraiche, horseradish, chopped egg, chives, topped with caviar

## Bread Service

BREADSMITH BAGUETTE & BUTTER  
Baguette, whipped butter, fleur de sel

\$8

GRAND SERVICE

Whipped butter, fleur de sel, ham, nduja sausage, cornichon, shallots, radish, espelette, leek vinaigrette

\$28

## Shellfish & Crudo

**BLACK TIGER PRAWNS** GF \$24

Poached in court bouillon and served with spicy cocktail sauce (3)

**LOBSTER TAIL** GF \$32

Butter and herb poached, removed from shell, 9 oz. North Atlantic tail, served with a dijon aioli

**SALMON BELLY CRUDO** GF \$24

Sliced Scottish salmon belly, red onion, radish, micro arugula, capers, lemon oil

**RAVIOLO** \$26

House made lobster & mascarpone herb raviolo with beurre monté, calabrian chili oil, herbs

**OYSTERS** \* GF \$22/42

Raw, spicy cocktail sauce, cucumber/gin mignonette (6)/(12)

Broiled OTHS, spinach, lardons, spicy breadcrumbs (6) \$28

**TOWERS** \* GF

Served with cocktail sauce, dijon aioli, cucumber mignonette

**Petite (serves 2)** \$110

6 Oysters OTHS (Raw), 4 black tiger prawns, 9 oz.

poached lobster tail, salmon tartare \$220

**Grand (serves 4-6)**

12 Oysters OTHS (Raw), 8 black tiger prawns, twin 9 oz. poached lobster tails, salmon tartare

## Starters

**DEVILED EGGS** GF \$21

Horseradish, chive, smoked salmon, Marky's caviar (6)

**CRAB BEIGNETS** \$21

Lump Crab, herb, dijon, lemon caper aioli, charred lemon (4)

**ESCARGOT** \$23

Burgundy snails, garlic herb butter, grilled bread (8)

**STEAK TARTARE** \$26

Hand chopped tenderloin, shallot, caper, hot sauce, egg yolk dijon, crispy brioche, fresh horseradish

**PORK BELLY** \$22

Sous vide pork belly and pan seared crispy with mustard caviar, salsa verde, and pickled onion

## Butcher's PLATE

served with grilled bread, mostarda, cornichon, dijon

Pheasant, Pork, & Pistachio Pate

Duck Rillettes

Chicken Liver Mousse

\$28



# MENU



## Soup & Salad

### FRENCH ONION GRATIN

\$12

### WILD MUSHROOM BISQUE

\$14

### FRENCH WEDGE <sup>GF</sup>

*Baby romaine heart, tomato, red onion, lardons, bleu cheese, chives*

\$14

### CAESAR SALAD

*Chopped baby romaine, creamy dressing, shaved Parmesan, sourdough croutons*

\$14

### PANZANELLA

*Cucumber, roasted sweet pepper, tomato, red onion, herbs, sheep's milk feta, grilled bread*

\$14

## Steaks & Chops

ALL STEAKS ARE USDA PRIME ANGUS BEEF

### FILET MIGNON <sup>GF</sup>

6 OZ. \$39

9 OZ. \$48

*Served with grilled asparagus, pomme purée*

*"Oscar Style" topped with lump crab meat and béarnaise + \$20*

*Add 9 oz. North Atlantic lobster tail + \$35*

### STEAK FRITES <sup>GF</sup>

\$35

*12 oz. Prime Sirloin Steak, marinated, chargrilled, crispy herb fries, LVL steak sauce*

### RACK OF LAMB

\$42

*4 Bone Rack of Lamb, grass fed Australian lamb, herb rubbed, roasted potatoes & carrots, dijon sauce*

### PORK CHOP <sup>GF</sup>

\$38

*Berkshire Pork, chargrilled, goat cheese potatoes, cherry mustard, carrot spikes*

### COTE DE BEOUF <sup>GF</sup>

\$150

*USDA Prime Ribeye, duck fat roasted potatoes, fire roasted mushrooms*

## Entrees

### CHICKEN <sup>GF</sup>

\$29

*Whole chicken thighs, mustard herb sauce, carrots, pomme purée*

### DUCK <sup>GF</sup>

\$47

*Seared breast, confit and root vegetable hash, huckleberry gastrique*

### BURGER

\$24

*House ground, double patty, double cheese served on a brioche roll with sliced raw white onion and a side of frites*

### CROQUE MADAME

\$21

*Jambon Française, gruyère, brioche, mornay, fried egg*

### SALMON <sup>GF</sup>

\$38

*Seared Scottish salmon, dijon and dill sauce, confit fingerling potatoes*

### COD <sup>GF</sup>

\$32

*Long line caught, capers, lemon, herbs, leek fondue, tomato tartare*

### SEABASS

\$48

*Roasted with herb polenta, sauce choron, grilled tiger prawn*

