



## SHARABLE PLATES

<b>HONEY NUT SQUASH MASCARPONE RAVIOLI</b> Wilted Swiss Chard   Pumpkin Seed & Sage Pesto Brown Lemon Butter	<b>21</b>
<b>RIGATONI CARBONARA</b> Crispy Bacon   Egg Yolk   Garlic Parmesan Sauce (prepared tableside)	<b>23</b>
<b>WAGYU BEEF CARPACCIO</b> Aged Pecorino Cheese   Pickled Mustard Seeds	<b>24</b>
<b>BEER STEAMED MUSSELS</b> Pickled Red Cabbage   Dijon Mustard   Sea Grass Slap & Tickle IPA   Grilled Focaccia Bread	<b>24</b>
<b>GRILLED SPANISH OCTOPUS</b> Creamed Spinach   Roasted Cherry Tomatoes Yukon Gold Potato	<b>25</b>
<b>WEST COAST OYSTERS IN HALF SHELL</b> 6 Oysters in the Half Shell   Mignonette Sauce   Lemon	<b>28</b>
<b>SEAFOOD PLATTER (FRIDAY &amp; SATURDAY)</b> King Crab Legs   Jumbo Shrimp   Green Lip Mussels Oysters   Lobster Tail   Tuna Tartar	<b>MP</b>

## SMALL SIDES

<b>ROASTED BRUSSELS SPROUTS</b> Preserved Lemon   Pomegranate Molasses Sliced Almonds   Crispy Onion	<b>16</b>
<b>POMMES ALIGOT</b> Yukon Gold Potatoes   Aged Cheddar Crème Fraiche   Chives	<b>16</b>
<b>GRILLED JUMBO ASPARAGUS</b> Lemon Gremolata	<b>16</b>
<b>ROASTED MIXED FOREST MUSHROOMS</b> Tarragon Crème Fraiche   Toasted Breadcrumbs	<b>16</b>
<b>THICK CUT TRUFFLE POTATOES</b> Truffle Aioli	<b>16</b>

## STARTERS

<b>ROASTED BEETS SALAD</b> Goat Cheese   Pomegranate   Pecan   Hearts on Fire	<b>18</b>
<b>LOBSTER BISQUE</b> Brandy Cream   Fennel Pollen Dust	<b>20</b>
<b>BLOOD ORANGE &amp; DUCK PROSCIUTTO SALAD</b> Baby Gem   Toasted Pinenuts   Shaved Parmesan Saba Vinegar	<b>20</b>
<b>HENRY'S WEDGE SALAD</b> Thick Cut Bacon   Crispy Onions   Cherry Tomatoes Buttermilk Ranch Dressing	<b>21</b>

Before placing your order, please inform your server if a person in your party has a food allergy

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

## MAINS

<b>CAULIFLOWER STEAK</b> Spinach   Golden Raisin   Toasted Sliced Almonds Tahini Whole Grain Mustard   Balsamic Reduction	<b>28</b>
<b>SOUS VIDE MARY'S ORGANIC FREE-RANGE CHICKEN</b> Truffle Parmesan Risotto   Rainbow Carrots Bourbon Jus	<b>38</b>
<b>CRISPY SKIN SALMON</b> Marble Potatoes   Sqaghetti Squash Pinot Noir Butter Sauce	<b>47</b>
<b>PAN SEARED BLACK WILD CAUGHT COD 6OZ.</b> Broccoleti de Rapa   Sweet Garlic Fork Smash Fingerling Potatoes   Beurre Rouge	<b>47</b>
<b>BRAISED LAMB SHANK</b> Creamy Polenta   Mushrooms   Leeks   Red Wine Jus	<b>48</b>
<b>PAN ROASTED SCALLOPS</b> Butternut Squash Puree   Porcini Duxelles Tarragon Butter Sauce	<b>59</b>
<b>SOUTHERN SURF AND TURF</b> Filet Mignon 6 oz   Tiger Prawns   Etouffe Brown Butter Whipped Potatoes   Root Vegetables	<b>69</b>
<b>CHATEAUBRIAND 18OZ. FILET FOR TWO</b> Gratin Dauphinois   Vegetable Medley Pinot Noir Reduction   Mornay Sauce   Bearnaise Sauce	<b>185</b>

Executive Chef Lewis Butler  
Winter 2023/2024 Menu

A 21% service charge will be added to all parties of 6 or more.