salads
House
mixed heritage greens, shaved carrot & radish, sliced grapes, toasted pumpkin seeds, puffed wild rice, tofu-miso vinaigrette 12.

Our Waldorf
leaf lettuce, Glengarry blue cheese, bacon lardons, candied walnuts, shaved red onion, radish & apple, buttermilk-fresh herb dressing 15.

Roasted Beet
arugula, goat cheese, pickled red onion, spiced almonds, banyuls vinaigrette 14.

Add To Above:
Grilled Mannated Chicken Breast 7.
7 oz. Sirloin 12.
Sautéed Garlic Shrimp 9.
Albacore Tuna Confit 12.
Crispy Confit Duck Leg 10.

Niçoise
extra virgin olive oil & lemon, albacore tuna confit, arugula, Yukon gold potatoes, ‘Forman Farm’s’ tomatoes, green beans, Niçoise olives, Dijon vinaigrette 17.

Charcuterie & Cheese for Two
selected cheeses & meats, pickles, olives, Dijon, crostini 26.

Calamari
piment d’esplette dusted Humboldt squid, lemon-horseradish aioli 16.

Korean Fried Duck Wings
Gochujang-honey glaze, Napa slaw, blue cheese dip 14.

Poutine
duck confit, fries, triple cream brie, green peppercorn-cognac jus 17.

Ratatouille & White Bean Dip
sautéed sweet red bell peppers, summer squash, navy bean purée, cold-pressed canola oil, grilled flatbread 12.

Hamburger
two 4oz ’Enright Cattle Co.’ beef patties, smashed N’ stacked, ’merican cheese, jalapeño jam, house-cured bacon, lettuce, tomato, onion, pickles, special sauce, brioche bun, fries or house salad 17.

Fish Burger
beer-battered haddock, lettuce, tomato, Napa slaw, old bay remoulade, fries or house salad 14.

Tavern Club
grilled marinated chicken breast, avocado, house bacon, manchego, lettuce, ’Forman Farm’s’ beefsteak tomato, roasted garlic aioli, toasted multigrain, fries or house salad 17.

12oz ‘Quinn’s’ Pork Chop
crispy potato cake, asparagus, grainy Dijon cream sauce 23.

Fenugreek Curry
coconut milk, green beans, potato, eggplant, chilies, crispy chickpeas, cashews, basmati rice 16.

Shrimp Fried Rice
jumbo ’Ocean Wise’ shrimp, gai lan, caramelized garlic, Thom’s spicy house XO sauce 19.

Lobster ‘Mac N Cheese’
cavatappi pasta, mascarpone cream, sweet peas, parmesan 28.

Duck Confit
crispy duck leg, sunchoke purée & chips, golden beets, frisée, truffle vinaigrette 27.

Pan-Seared Arctic Char
beluga lentils, piperade, basil 25.

steak frites
10oz NY Strip
fries, garlic aioli, sautéed mushrooms, green peppercorn-cognac sauce 27.
8oz Tenderloin add 2.
14oz Ribeye add 4.

Mussels
white wine, Pernod & saffron broth, tomato, fennel tarragon 17.
Add fries or house salad 6.

Maple Crème Caramel  maple-vanilla custard, caramel sauce 7.

Flourless Chocolate Torte  white chocolate whipped cream, minted raspberries 8.