



CONFIT DUCK

fennel, asparagus, orange segments, citrus dressing

AVOCADO AND SHRIMP

plantain, bell pepper, bacon

ARANCINI POMODORO 🍷

Mozzarella, ratatouille, basil

CREAM OF CAULIFLOWER 🍷

celery, leek, cream

COUNTRY-STYLE LENTIL SOUP

garden vegetables, sausage

ISLAND SALAD 🍷

Baby greens, avocado, tomato, red beans, French green beans, garbanzo beans

STARTERS • SOUPS • SALADS

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

OVEN-ROASTED CHICKEN

quinoa pilaf, herb roasted vegetables, jus

BROILED NEW YORK STRIP LOIN *

cauliflower gratin, green peppercorn sauce

GRILLED SALMON WITH GINGER-CILANTRO PESTO *

basmati rice, Swiss chard, garlic cherry tomatoes

AVAILABLE DAILY

MAINS

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

COBB SALAD

chicken breast, avocado, Blue cheese, bacon, tomato, egg, lettuce

HAKE BORDELAISE *

herb crumbs, remoulade, parsley potatoes, green beans, pine nuts

YANKEE BEEF POT ROAST

roasted parsnip, root vegetables, potato smash

CALF'S LIVER WITH APPLES AND PANCETTA *

caramelized onion, sautéed spinach, potato pancake

BAHARAT POUSSIN

vegetable couscous, green olives, tomato-paprika sauce

THREE CHEESE VEGETABLE ENCHILADA 

salsa roja, black bean casserole

James Sucklings'
WINE SELECTIONS

WHITE

ST. MICHELLE EROICA RIESLING \$69

Washington - Aromatic and off-dry showing lime and peach flavors with elderflower aromatics

RED

LONG SHADOWS FEATHER CABERNET SAUVIGNON \$109


Washington - Structured and ripe, spicy dark fruit dominates this full flavored red

DRINKS

FEATURED BEER

CORONA \$6.75

HEINEKEN \$6.75

 vegetarian
If you have a food allergy or intolerance, please inform your server before placing your order.
Some items may contain (or may contain) raw or undercooked ingredients. To decrease your risk of