



# Dinner

CRAFTED WITH LOVE, SERVED WITH PASSION

**BREAKFAST & LUNCH HOURS**

BREAKFAST 9AM-11:30AM

LUNCH 11:30AM-3PM

## STARTERS

<b>SHRIMP TEMPURA</b>	<b>15</b>
<i>Crispy tempura-batter with a ponzu-hoisin dipping sauce or topped with bang bang sauce</i>	
<b>SHRIMP SPRING ROLLS- CHẢ GIÒ</b>	<b>9</b>
<i>Nước chấm dipping sauce</i>	
<b>CLASSIC FRENCH MUSSELS</b>	<b>16</b>
<i>White wine, parsley &amp; a touch of cream</i>	
<b>VIETNAMESE RICE NOODLE SOUP</b>	<b>6/9</b>
<b>SÚP CÀ RI GÀ VỚI NƯỚC CỐT DỪA</b> <i>Chicken breast, lemongrass, red curry, coconut milk, kaffir lime leaf</i>	
<b>CHARCUTERIE</b>	<b>21</b>
<i>Cured meats and cheese from Calkins Creamery, accompanied by fruit and an assortment of pickled vegetables</i>	

## SALADS

<b>MESCLUN &amp; GOAT CHEESE</b>	<b>14</b>
<i>Raspberries, caramelized pecans, tomatoes, balsamic-maple vinaigrette</i>	
<b>CLASSIC CAESAR</b>	<b>13</b>
<i>Romaine, caesar, homemade croutons, shaved parmesan</i>	
<b>MESCLUN &amp; GORGONZOLA</b>	<b>14</b>
<i>Dried cranberries, toasted almonds, orange vinaigrette</i>	
<u>Add protein</u>	
<i>Tofu 4.00</i>	
<i>Grilled chicken 6.00</i>	
<i>Pork Belly 7.00</i>	
<i>Shrimp 9.00</i>	
<i>Grilled Sirloin 10.00</i>	
<i>Salmon 12.00</i>	

## MAIN COURSE

<b>CHEF'S CHOICE PASTA</b>	<b>MP</b>	<b>CRISPY ROAST DUCKLING</b>	<b>29</b>
		<i>Tender ½ duckling, hoisin garlic-ginger glaze, jasmine rice, fresh vegetables</i>	
<b>OVEN ROASTED SALMON FILET</b>	<b>30</b>	<b>LEMONGRASS CURRY WITH JUMBO SHRIMP</b>	<b>28</b>
<i>Chef's choice of preparation</i>		<i>Yellow curry, garlic, ginger, lemongrass &amp; scallions, fresh vegetables, over rice noodles</i>	
<b>WALLEYE</b>	<b>32</b>	<b>BEEF TENDERLOIN RICE BOWL</b>	<b>29</b>
<i>Lemon-butter caper sauce, fresh vegetables and chive-parmesan risotto</i>		<i>Lemongrass and asian spiced marinade, jasmine rice, bok choy, sesame</i>	
<b>FLAT IRON</b>	<b>32</b>	<b>VEGAN VIETNAMESE TOFU</b>	<b>24</b>
<i>Cooked to your liking, fresh vegetables, roasted potatoes, classic au poivre sauce</i>		<i>Tomatoes, spinach, garlic, sliced shallot, scallions, fresh basil, cilantro, jasmine rice (contains mushroom seasoning)</i>	
<b>OSSO BUCO</b>	<b>39</b>	<b>RACK OF LAMB</b>	<b>32</b>
<i>Braised pork shank, mirepoix, savory tomato-wine and aromatics reduction, over creamy parmesan polenta.</i>		<i>½ Rack, chef's choice of preparation served with roasted garlic whipped potatoes and fresh vegetables <b>full rack +17</b></i>	
<b>COCONUT CHICKEN</b>	<b>28</b>		
<i>Coconut-crusted chicken breast, mango salsa, jasmine rice, fresh vegetables</i>			

## CASUAL FARE SERVED WITH ROASTED POTATOES

<b>½ POUND BURGER</b>	<b>17</b>
<i>Signature blend of chuck, brisket and short rib, lettuce, tomato, dill pickle, choice of american, swiss or cheddar, served on brioche sub. brie or gorgonzola 2.00</i>	
<b>CHICKEN SANDWICH</b>	<b>16</b>
<i>Grilled lemon-herb chicken, cheddar, bacon, lettuce, tomato, garlic aioli on brioche</i>	

## SIDES

<b>ROASTED POTATOES</b>	<b>7</b>
<b>ROASTED GARLIC WHIPPED POTATOES</b>	<b>7</b>
<b>PARMESAN POLENTA</b>	<b>7</b>
<b>JASMINE RICE</b>	<b>4</b>
<b>SIDE GARDEN SALAD</b>	<b>6.50</b>
<b>SAUTÉED VEGETABLES</b>	<b>7</b>
<b>PARMESAN RISOTTO</b>	<b>7</b>

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. WE ARE LIMITED IN OUR ABILITY TO SEPARATE CHECKS. ANYONE SHARING PLATES WILL RESULT IN A \$5 CHARGE DUE TO LIMITED SEATING CAPACITY. ALL TABLES ARE TYPICALLY ALLOTTED 90 MINUTES TO ENSURE WE CAN ACCOMMODATE ALL GUESTS WISHING TO DINE WITH US. FOR THOSE ENJOYING JUST BAKED GOODS AND/OR COFFEE, WE ALLOT 15-20 MINUTES. PLEASE REVIEW ALL OF OUR POLICIES.  
 \* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
 ON ALL FEDERALLY OBSERVED HOLIDAYS 20% GRATUITY WILL BE ADDED TO ALL TAKE OUT AND DINE IN ORDERS