

DAYS FUN

**DAILY EXCITEMENT
AT THE BAR ONLY - 4:30 - 6:30 PM
MONDAY - FRIDAY**

**MONDAY ALL MARTINIS
MARTINIS \$5.50**

**EVERY DAY
AT THE BAR**



**4:30 - 6:30 PM
MONDAY - FRIDAY**

**TUESDAY IMPORTS
\$1 OFF
IMPORTED BEERS**

**SCOTCH
ON
WEDNESDAY \$2 OFF
SINGLE
MALTS**

**THURSDAY
COCKTAILS
\$1 OFF
ALL COCKTAILS**



FRIDAY POURS

\$2 OFF

PHEASANT TERRINE

WITH PISTACHIO, SOUR CHERRY AND A SZECHUAN VINAIGRETTE 14.

SHRIMP TIAN

WITH PORTABELLA DUXELLE, CARROT 'CRUDITE' AND A TRUFFLE VINAIGRETTE 14.

ROASTED GOAT CHEESE

WITH SHALLOTS AND OLIVE OIL 11

TRIO OF SALMON

SALMON RILLETE, SALMON GRAVLAX, & HOT SMOKED SALMON
WITH FRENCH HARICOT VERT 15.

LENTIL & WILD BOAR CASSOLETTE

WITH SUNDRIED TOMATO PUFF PASTRY 12.

LÈONCINI HAM & OX TAIL TIMBALE

WITH WHITE PORT VINAIGRETTE AND PARMESAN TUILE 14.

MARBLE OF ESCARGOT

WITH SHIITAKE MUSHROOM AND GARLIC PARSLEY BUTTER 14.

COQUILLE ST. JACQUES SCALLOP MOUSSELINE

WITH LEEK FONDUE AND 'BONNE FEMME' SAUCE 13.

VEAL SWEETBREAD LASAGNA

WITH CELERI ROOT AND WHOLE GRAIN MUSTARD BORDELAISE 14.

WILD MUSHROOM PATÉ EN CROUTE

WITH GREEN PEPPERCORN SAUCE 14.

MUSSEL SOUP

WITH WHITE WINE AND SHALLOTS IN A SAFFRON CREAM 10.

BUTTERNUT SQUASH VELOUTÉ

WITH CRISPY BACON AND YUKON GOLD POTATO 8.

CAESAR SALADE CLASSIC

IN A GARLIC LEMON VINAIGRETTE WITH GRATED PARMESAN 8.

SEASONAL GREENS WITH ROASTED WALNUTS

AND CORSICAN FETA CHEESE, MAPLE SYRUP VINAIGRETTE 9.

BABY SPINACH SALAD

WITH CRISPY BACON, SHALLOT VINAIGRETTE 9.