

Bill of Fare

STARTERS

DUCK POUTINE

Cheese curds - demi-glaze - freshly-fried waffle chips 12

GF ROASTED MARROW BONES

Shallot confit - sea salt -grilled croustades - fresh chimichurri 15

CHICKEN & WAFFLES

Irish-Coffee demi glaze - maple mascarpone 10

BUFFALO SHRIMP

BMI blend sauce - bleu cheese dressing 9

GF ROASTED PORK BELLY

With a brown sugar and soy glaze - fresh jalapeno slaw 12

GF V SPINACH & ARTICHOKE DIP

Warm pita wedges 9

TAPAS

EMPIRE PLATE

Assorted meats - cheeses 19

LAMB LEMÓN

Citrus marinade - lemon arugula - spiced tomato cucumber sauce 16

MUSSELS ROSER

Pancetta - grape tomatoes -Rachel's Raquette Lake Elixir - grilled croustades - sweet pea risotto 13

GF TUNA POKÉ

Ahi tuna - seaweed salad - cucumber - spring mix - toasted sesame seed - sushi rice 12

SOUP

SOUP DU JOUR

Always home made 4 Cup 6 Bowl

SEAFOOD BISQUE

4 Cup 6 Bowl

V FRENCH ONION

Gruyere - provolone - croutons 7

SALADS

V HOUSE SALAD

Mixed greens - tomatoes - cucumbers - Mandarin oranges - carrots - onions 4 Side 8 Entrée

V CAESAR SALAD

Garlic croutons - Parmesan-Reggiano 5 Side 9 Entrée

THE BRUTUS

Flame-grilled heart of romaine - sourdough croutons -, anchovies - Parmesan crisps - chipotle Caesar dressing 10

V SUMMER HARVEST SALAD

Mixed greens - blueberries - raspberries - toasted almonds - chèvre - house-made blackberry dressing 6 Side 11 Entrée

THE BISTRO

GF FILET DI CAPRINO

Chèvre - balsamic glaze 34

GF 8 OZ. FILET MIGNON

Center-cut - light brushing of olive oil and herbs - frizzled onions 32

GF GRILLED RACK OF LAMB

Grape tomatoes - garlic - basil mint oil 30

GF NEW YORK STRIP STEAK

Hand-cut - light brushing of olive oil and herbs - frizzled onions 27

GF LANDON C.

8 oz marinated flat iron - sautéed spinach - skewered shrimp - garlic aioli 22

GF VEAL MONTEREY

14 oz bone-in chop - grilled - chorizo & green pepper sauce 25

HOISIN DUCK

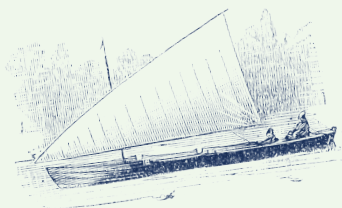
Oven-roasted - hoisin sauce - cucumber-wasabi drizzle 26

GF ORCHARD PARK PORK

House rub - bacon wrapped tenderloin - grilled cabbage wedge - onion Dijon - apple chips 17

PANKO CHICKEN

Panko encrusted - pan fried - Parmesan cream- sautéed spinach 19



THE TALE

SCALLOPS STESA

Pan-seared - sweet pea puree - crisp diced pancetta - chili dusted sweet corn 32

GF COCOLIME SHRIMP

Oil-Well lime oil - coconut balsamic marinade - flame grilled - charred lime garnish 22

FENNEL SALMON

pan seared - crispy fennel - lemon anisette cream 24

GF PAN FRIED TROUT

Brown butter vinaigrette 20

GF SESAME TUNA

Encrusted with sesame seeds - Szechuan sauce - seaweed salad - wasabi 25

GF ATLANTIC HADDOCK

Traditional - lemon pepper - Cajun - maple bacon 18

THE FIELD

V SONOMA CAPRESE

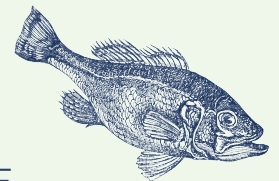
Basil cream - sun-dried tomatoes - fresh mozzarella - linguine 19

GF V ZUCCHINI & SQUASH "SPAGHETTI" OVER PORTOBELLO

Carrots - grape tomatoes - portobello mushroom- creamy marinara sauce - fresh mozzarella 19

V THAI NOODLES

Carrots - zucchini - squash - grape tomatoes - rice noodles- Szechuan peanut sauce 18



ITEMS WITH A GF SYMBOL CAN BE PREPARED GLUTEN FREE. PLEASE ALERT YOUR SERVER OF ANY ALLERGY CONCERNS.

CASH AND MAJOR CREDIT CARDS ACCEPTED - 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE - WE CANNOT SPLIT CHECKS BUT WE WILL TAKE MULTIPLE FORMS OF PAYMENT