



..... DINNER MENU



STARTERS

JUMBO SHRIMP

With Haberdasher Spiked Cocktail Sauce and Micro Greens

CHEESE BOARD

Assortment of 4 Local Artisan Cheeses, Sour Cherry Jam, Pickled Vegetables and Fresh Baked Foccacia

WARM BACON DIP

With Baguette

OYSTERS ON THE HALF SHELL

½ dozen Oysters served with Mignonette, Cocktail sauce and Horseradish

SALADS & SOUPS

HOUSE SALAD

Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Balsamic Vinaigrette, and Garlic Herb Croutons

CAESAR SALAD

Traditional Caesar Dressing, Parmesan, and Garlic Herb Croutons

SPINACH SALAD

With Pickled Blackberries, Toasted Hazelnuts, Crispy Buttermilk Onions, Goat Cheese and Orange Vinaigrette

FRENCH ONION SOUP

Herbed Garlic Croutons, Provolone, Swiss, and Parmesan

CHICKEN VELVET SOUP

MAIN ENTREES

MISO GLAZED SALMON

Black Garlic Teriyaki, Sesame Spinach, Soy Preserved Mushrooms, Jasmine Rice

BUTTER POACHED LOBSTER

Champagne Butter Sauce, Potato Bread Pudding, Fennel Red Pepper Salad

PORK TENDERLOIN

Amaretto and Pear Demi, Crispy Corn Pudding, Haricots Verts

SEARED BEEF TENDERLOIN MEDALLIONS

Garlic and Parsley Baby Shrimp, Truffled Risotto, and Asparagus

GRILLED 10OZ RIBEYE

Smoking Goose Bacon Mashed Potatoes, Arugula Red Onion Salad, Shallot Vinaigrette, Red Wine Veal Reduction

ANGEL HAIR PASTA

Capers, Garlic, Roasted Tomatoes, Basil, White Wine, Garlic, Pecorino Romano