



Chef Ralph Burgin and his team recommend:

STARTERS

Bread Service 2.75 *(per person)*
acme epi baguette | strauss creamery organic butter

Yukon Gold Potato Soup 13
house smoked ham hock hash

Classic Caesar Salad 14
parmigiano reggiano | pain de mie croutons

Simple Sonoma Baby Greens Salad 13
meyer lemon vinaigrette

Fall Salad: Little Gems, Asian Pear, Celery & Blue Cheese 16
candied walnut crumble, light blue cheese dressing

House Smoked Salmon 17
fennel & frisée | pickled shallot
sweet dill mustard | horseradish crema

Braised PEI Mussels 24
house-made harissa | caramelized onion
anchor steam beer | grilled herb bread

Kumamoto Oysters on the Half Shell* 19
bonito essence & bottarga infused
champagne mignonette

Ahi Tuna Tartare* 21
pine nut | asian pear | mint | quail egg yolk
habanero infused sesame oil | aleppo pepper

Dungeness Crab Cakes 19
chipotle aioli | arugula fennel citrus salad

Wild White Gulf Shrimp Tempura 16
sweet garlic chili sauce
cucumber & pickled shallots salad

Wine Lovers' Tuesday: Every bottle 50% off
with purchase of entrée (restrictions apply)

Friday Night Live Jazz Upstairs Balcony Lounge
7:00 PM to 10:00 PM

MAIN COURSES

Bacon Crusted Scottish Salmon* 35
pink lady apple | full belly farm rainbow chard
potato purée | whole grain mustard sauce

Truffled Ricotta Ravioli 29
roasted shiitake | cauliflower | parsley
shallot soffrito & parmesan-vegetable essence emulsion

Thai Style Bouillabaisse 37
shrimp | clams | mussels | seasonal fish | crab
red curry coconut shellfish broth

Sautéed Scallops & Wild Shrimp Scampi* 38
israeli saffron couscous | pine nut | parsley jus

Roasted Alaskan Halibut 38
braised winter greens | glazed caramelized cipollini onion
mushroom | champagne beurre blanc

Saffron Risotto 27
foraged mushroom | snow pea | spinach | parmesan
lemon mascarpone | arugula pistou | micro green
agrumato olive oil

Duo of Maple Leaf Farms Duck* 36
roasted breast | confit leg
butternut squash purée
black pepper-honey gastrique

14 oz Center Cut Prime NY Steak* 49
bourbon glazed pearl onions | roasted fingerlings
black truffle butter sautéed parsnips | peppercorn sauce

Grilled Dixon Lamb Chops* 47
ratatouille | aromatic roasted fingerling potato
gremolata lamb jus reduction

Sakura Pork Chop "Crepinette" 34
pistachio parsley crust | grilled broccolini | guanciale
cauliflower puree | toasted cumin pork jus

Not responsible for lost or stolen items - 8.50% sales tax will be added. - Split Plate Charge \$3.00

All services provided by Peanut Wagon Inc., a concessionaire under contract with the U.S. government and administered by the National Park Service.

*The Federal Dept. of Health requires us to inform you that consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

2/2/2019

Desserts

(Suggested Wine Pairings)

Chocolate Lava Cake 12

vanilla ice cream | chocolate covered coffee beans
white chocolate crunch

(Graham's Six Grapes Port 12.5)

Frozen Lemon Soufflé 12

blueberries | aged balsamic
citrus shortbread | black pepper

(Grand Marnier Liqueur 12.5)

Sticky Toffee Pudding 12

warm date cake | vanilla ice cream | candied orange

(Leacock's Rainwater Madeira 13)

Butterscotch Pot de Crème 12

garam masala tuile

(Blandy's 5 year old Malmsey Madeira 13.5)

Sorbetto Selection 12

Selection of Artisan Cheeses 18

AFTER DINNER DRINKS

Noval Black Port \$12.50

Graham's Six Grapes Port \$12.50

Taylor Fladgate 20 year old Tawny Port \$18.50

Sandeman's 20 year old Tawny Port \$18.50

Blandy's 5 year old Malmsey Madeira \$13.50

Leacock's Rainwater Madeira \$13.00

St. Supery 2016 Napa Valley Moscato \$12.00

Robert Mondavi 2014 "Moscato d'Oro", Napa Valley \$15.00

Quady Elysium 2012 Vintage Black Muscat \$12.00

Germain-Robin Apple Brandy \$18.00

Hennessy V.S.O.P. Cognac \$16.50

Hennessy X.O. Cognac \$32.00

Hennessy Paradis Extra Cognac \$72.00

Remy Martin V.S.O.P Cognac \$16.50

Remy Martin X.O. Cognac \$32.00

Remy Martin Louis XIII Cognac

½ oz - \$90.00 / 1 oz - \$180.00 / 1½ oz - \$270.00