

# Starters

## Caesar Salad

Crisp romaine, smoked bacon, butter croutons, Grana Padano, house garlic peppercorn dressing. 9.75

## Bellwether Salad

Market greens, roasted butternuts, spiced pecans, dried apricots and cranberries, pomegranate, sunflower and pumpkin seeds, crumbled goat cheese and sherry vinaigrette. 9.95

## NOLA Barbeque Shrimp

Creole spiced shrimp in a buttery lobster bbq sauce served with a baby rosemary and thyme biscuit. 10.95

## French Onion Soup

Slow braised caramelized onions in a rich beef and chicken broth, country bread rusk, Emmental and Comte cheeses. 9.75

## Baked Camembert

For two. Oven baked Albert's Leap Camembert topped with brandied fig preserves, honey and Aleppo pepper chili flake. Served with toasted crostini. 13.95

# Pasta & Risotto

## Mushroom Ravioli

Roasted oyster mushrooms and root vegetables, braised beef cheeks with Marsala wine served over egg pasta ravioli stuffed with porcini and cremini mushrooms, roasted garlic and Parmigiano Reggiano. 18.95

## Shrimp and Lobster Risotto

Grilled black tiger shrimp on a bed of bouillabaisse risotto with Canadian hard shell lobster meat, smoked tomato vinaigrette. 26.95

# Entrees

## Osso Bucco

48 hour grain fed veal shank, saffron risotto, gremolata, baby vegetables, Madeira veal jus reduction. 27.95

## Dry Aged Striploin

16oz dry aged USDA Prime grade bone in striploin steak grilled to your liking with Stable Boy potatoes, fresh vegetables in season and Café de Paris butter. 44.95

## Filet Mignon

Pan roasted 7oz AAA Canadian beef tenderloin served with roasted fingerling potato, fresh vegetables in season, red wine demi-glace. 36.95

## Arctic Char

Pan seared fillet served with a fingerling potato and root vegetable hash, brussel sprouts smoked bacon, oyster mushrooms, arugula, reduced tomatoes and picual olive oil. 27.95

## Rack of Lamb

Oven roasted hazelnut sumac crusted rack of lamb served with Dauphinoise potato, fresh vegetables in season and Madeira wine sauce. 35.95

## Game Hen

Cornish Game hen stuffed with oyster mushrooms and fresh herbs, served with whipped Yukon Gold potatoes, fresh vegetable and Marsala wine sauce. 21.95