



# EVENING



## \* SNACKS \*

**BACON-WRAPPED FIGS**  
*Spiced Maple-Bourbon Glaze*  
13

**SPICED SCALLOPS**  
*Roasted Squash Purée,  
Toasted Pumpkin Seeds, Chive Oil,  
Pea Shoots*  
18

**JUMBO CRAB CAKE**  
*Roasted Saffron Corn Salad,  
Cajun Remoulade*  
18

**FALL HARVEST BRUSCHETTA**  
*Butternut Squash, Apple,  
Herbed LaClare Goat Cheese,  
Walnuts, Great Harvest Crostini*  
16

**CHEESE & CHARCUTERIE**  
*Daily Selection of Two Cheeses,  
Two Charcuterie Meats  
Seasonal Accompaniments,  
Spiced Nuts, Apples,  
Housemade Everything Crackers*  
25

**THAI SWEET POTATO FRIES**  
*Thai Basil, Peanut Sauce,  
Adobo Spice, Green Onion,  
Peanut Thai Basil Gremolata*  
12

**TOMATO BASIL SOUP**  
*Fresh Mozzarella,  
Balsamic Reduction*  
BOWL 6 | CUP 4

**SOUP OF THE DAY**  
BOWL 6 | CUP 4

## \* ENTREES \*

**BEEF TENDERLOIN**  
*Red Wine Demi-Glace, Asparagus, Crispy  
Shallots, Whipped Potatoes*  
35

**BRAISED SHORT RIB PASTA**  
*Nebbiolo-Braised Short Rib,  
House Tagliatelle, Oyster Mushrooms,  
Sartori SarVecchio Parmesan*  
28

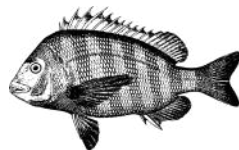
**FAROE ISLANDS SALMON**  
*Roasted Red Potato,  
Brussels Sprouts, Asparagus,  
Nueske's Bacon Lardons, Oliva di Vita Basil  
Oil, Lemon-Caper Aioli*  
27

**CHICKEN POT PIE**  
*Topped with Housemade Biscuit*  
18

**CAULIFLOWER TIKKA MASALA\***  
*Jasmine Rice, Red Potatoes, Carrots,  
Naan Bread*  
20

**POKE BOWL\***  
*Jasmine Rice, Edamame,  
Bok Choy & Turnips,  
Toasted Sesame Seeds,  
Avocado, Roasted Shiitakes,  
Spicy Mayo, Ponzu*  
20

*\*Additional Proteins:*  
+ YELLOWFIN TUNA 6 + SALMON 6  
+ SHRIMP 6 + CHICKEN 4



**FRIDAY NIGHT  
PAN-FRIED FISH**  
*Pan-Fried, Wild-Caught Bluegill or Walleye  
with Smashed Fingerling Potatoes,  
Chimichurri, Coleslaw, Apple Sauce,  
Rye Bread, & Tartar*  
25

## \* AND MORE \*

*\*Sandwiches Served with  
Sweet Potato Fries*

*Sub Side Salad  
Sub Soup Cup \$2 Bowl \$4  
Sub Thai Peanut Fries \$4*

**BELFRÉ ANGUS BURGER\***  
*Nueske's Bacon, Tomato, Mixed Greens*  
17  
+ EGG 2 | + AVOCADO 2 | + CHEESE 1

**NEW ENGLAND LOBSTER ROLL\***  
*Served on a Buttery Split-Top Loaf*  
23

**PESTO CHICKEN SANDWICH\***  
*Pesto, Sun-Dried Tomato Aioli, Spinach,  
Mozzarella Cheese, Pickled Red Onion*  
15

**CHIMICHURRI STEAK  
SANDWICH\***  
*Arugula, Manchego Cheese*  
20

**NIÇOISE SALAD**  
*Mixed Greens, Honey Dijon  
Vinaigrette, Green Beans, Cherry  
Tomatoes, Fingerling Potatoes,  
Three Brothers Soft Egg, Olives  
with Choice of Salmon or Tuna*  
20

**AVOCADO CHICKEN SALAD**  
*Mixed Greens, Avocado, Figs,  
LaClare Goat Cheese, Toasted Almonds,  
Corn, Tomatoes, Croutons,  
Champagne Vinaigrette*  
17

SUB FALAFEL FOR CHICKEN  
OR

SUB SALMON FOR CHICKEN \$2

## \* SHARED SIDES \*

**ROASTED CAULIFLOWER**  
*Herbed Compound Butter, Pine Nuts,  
Sartori SarVecchio Parmesan, Toasted Panko*  
10

**GLAZED BRUSSELS  
SPROUTS**  
*Maple-Bourbon Glaze*  
8

Executive Chef Jason Herbrand  
Sous Chef Nicole Rybold