

RESTAURANT MONTH DINNER MENU

3-Course DINNER \$42.95

Our Regular A la carte Dinner Menu will also be served during Restaurant Month



RESTAURANT MONTH DINNER

3 COURSES \$42.95

APPETIZERS

choose 1

CLOTHESLINE BACON (2 PC.)

black pepper maple glaze, pickle, lemon

LOBSTER BISQUE

crème fraiche

CAESAR SALAD

aged parmesan, croutons, parmesan crisp, lemon

SIDES

price listed or 3 for 26

WHIPPED POTATOES + 10

ANGRY BROCCOLI +11

chili oil, garlic, preserved lemon

CREAMED SPINACH +12

“ONION SOUP” MASHED POTATO GRATIN +12

MAINS

choose 1

SHORT RIBS

chow fun noodles, wild mushrooms, carrots, scallions

DB CHICKEN

half chicken, wild mushrooms, farrotto

DESSERTS

choose 1

APPLE PIE SUNDAE

Homemade apple pie ,cinnamon maple whipped cream

CREME BRULÉE

berries, fortune cookie

LOBSTER DUMPLINGS (2 PC.)

chili oil, tomato miso, basil, chives, preserved lemon

TUNA & SALMON TARTARE

avocado, shaved vegetable salad, gaufrette chips (+\$5)

SPINACH & MUSHROOMS +11

with crispy shallots

HIPSTER FRIES +14

bacon, shishito peppers, parmesan

STIR-FRY VEGETABLES +10

CRISPY BRUSSELS SPROUTS +12

sweet chili, peppadew peppers

SEARED GINGER BLACK PEPPER SALMON

brussels sprouts, heirloom carrots, sweet chili sauce

8 OZ FILET MIGNON (+\$15)

TRIPLE CHOCOLATE MOUSSE CAKE

toasted almonds, Grand Marnier caramel, raspberry sauce, whipped cream

LOLLIPOP COTTON CANDY TREE

assorted cake pops, bubble gum whipped cream (+\$10)