

Restaurant Week

\$70 for 3 courses

STARTERS

CLAM CHOWDER - Bacon, Celery, Potatoes

SOUP OF THE DAY - *Please inquire with your server*

CALAMARI - House Dynamite Sauce, Banana Peppers, Scallions

WINGS - Signature Mahogany or Buffalo, Bleu Cheese Dressing

BAY SCALLOP TACOS - Avocado, Salsa Roja, Marinated Cabbage, Pickled Onion, Corn Tortillas +10

LOBSTER MAC N' CHEESE - Smoked Gouda, Parmesan Crust, Preserved Lemon +20

POACHED MAINE MUSSELS - Miso Butter, Pickled Onion, Chili Nori Crunch, Fresh Herbs, Sweet Soy, Grilled Sourdough

GRILLED KOREAN SHORTRIB - Mango Salad, Cucumber, Mint, Cashews, Korean BBQ Sauce +10

BURRATA - Pumpkin Puree, Pickled Cranberries, Toasted Walnuts, Crispy Sage, Apple Vinaigrette, Grilled Sourdough

SWEET POTATO POUTINE - Wisconsin Cheese Curds, Gravy, Duck Confit, Scallion +10

CANDIED BEETS - Local Lettuce, Goat Cheese, Roasted Pistachio, Honey Balsamic, Strawberries

SLIP SALAD - Local Lettuce, Focaccia Crunch, Tomato, Pickled Onion, Cucumber, Pecorino Dressing

GRILLED BROCCOLINI - Pomegranate, Burnt Maitake Chimichurri, Walnuts

ENTREES

ROASTED HALIBUT - Braised Veggies, Potato, Thai Coconut Broth, Lotus Root Crunch +5

ROASTED DUCK BREAST - Warm Apple Butter, Braised Lentils, Figs, Micro Green Salad

SEARED TUNA - White Bean Cassoulet, Pancetta, Confit Tomato, Olive Oil, Basil +5

GRILLED SWORDFISH - Glazed Baby Carrots, Sopressata Crumble, Nduja & Carrot Purée

OSSO BUCCO - Saffron Risotto, White Wine Jus, Lemon Gremolata +10

GRILLED PORK PORTERHOUSE - Pomme Purée, Braised Mushrooms, Shaved Truffle, Tarragon Jus

STEAK FRITES - 10oz New York Strip, Red Wine Jus, Creamy Kale, Truffle Fries +10

VEGAN/VEGETARIAN - Chef Selection of Locally Sourced Produce

DESSERT

DAILY ROTATION

Please Inquire With Your Server

Please inform your server of any and all food allergies and sensitivities

Consumption of raw or under-cooked meat or seafood may increase your chance of food-borne illness.