

# ENTRÉES

## SCALLOPS 23-

*seared, coconut sticky rice, avocado, shiitake mushrooms, ginger vinaigrette* (GF)

## ORGANIC SALMON 22-

*seared, red quinoa risotto, oyster mushrooms, Pommery mustard sauce* (GF)

## GULF SHRIMP 23-

*grilled, confit tomato risotto, baby vegetables, parsley sauce* (GF)

## ORGANIC CHICKEN 24-

*paillard, asparagus, chorizo, fingerling potatoes, Romanesco sauce* (GF)

## CAVATELLI 20-

*house made, chicken, broccoli, Parmesan cheese*

## CALF'S LIVER 25-

*bacon-onion tartlet, haricots verts, cassis sauce*

## HANGER STEAK 26-

*grilled, autumn vegetables, pommes frites* (GF)

## COBB SALAD 19-

*grilled chicken, tomato, avocado, egg, bacon, blue cheese* (GF)

## CHEESEBURGER RS 20-

*cheddar, English muffin, French fries, tomatoes, Asian coleslaw*

## APPETIZERS

SWEET CORN CHOWDER 10-  
*creamless purée, diced potatoes, parsley* (GF)

HERITAGE LAMB MEATBALLS 11-  
*Spoor family lamb, mozzarella, croutons*

OCTOPUS 12-  
*grilled, potatoes, preserved lemon, Niçoise olives, olive oil* (GF)

GOAT CHEESE CROQUETTES 10-  
*roasted beets, cucumber, tomato, sherry vinaigrette*

LOBSTER CHOWDER 11-  
*Kaffir lime, coconut, lemongrass* (GF)

CRAB CAKE 14-  
*jumbo lump, poached shrimp, fava beans, Comeback sauce*

TARTARE 15-  
*yellowfin tuna, cucumber, sesame seeds, crispy phyllo, Asian marinade*

POTATO GNOCCHI 12-  
*house made, prosciutto di Parma, lemon ricotta, grilled asparagus*

AVOCADO FRIES 10-  
*sesame seeds, tomatillo salsa*

BRUSSELS SPROUTS 11-  
*roasted, Parmesan cheese, parsley* (GF)

## SALADS

NANCY SALAD 10-  
*romaine, endive, arugula, tomatoes, sherry vinaigrette*

CAESAR 10-  
*croutons, Parmesan cheese, parsley*

CHOPPED VEGETABLE SALAD 11-  
*romaine, jicama, broccoli, roasted peppers, lemon vinaigrette, ricotta salata* (GF)

**Add grilled chicken, shrimp or salmon 8-**

