



## STARTERS

<b>CATFISH BEIGNETS</b>	8
Creole rémoulade, Napa slaw	
<b>SMOKED SALMON</b>	12
Hot smoked salmon, petite fennel and dill salad, caviar, crème fraîche	
<b>DUCK FAT FRIES</b>	8
Classically done in duck fat, spicy ketchup, malt mayonnaise	
<b>NEW YORK STRIP BOURGUIGNONNE</b>	12
Red wine veal reduction, celeriac puree, pearl onion	
<b>CALAMARI</b>	11
Sautéed peppers, sweet coconut red chili sauce, cilantro, garlic	
<b>CHEESE</b>	12
Goat, sheep, cow, sourdough crostini, balsamic strawberries	
<b>SIRLOIN FLAT BREAD</b>	9
Mushrooms, caramelized onion, bleu cheese, toasted garlic chèvre, arugula	
<b>TUNA TARTARE</b>	8
Sesame chili marinade, seaweed salad, lavash	

## SOUPS

<b>TOMATO</b>	5
Benton's smoked bacon, Brie crostini	
<b>CORN CHOWDER</b>	5
<b>A LA MINUTE</b>	Market Price
Chef's daily collaboration. Presented tableside.	

## SALADS

<b>HOUSE</b>	7
Field Greens, caramelized fennel, red onion, pearl tomatoes, bleu cheese, roasted walnuts, sherry vinaigrette	
<b>SPINACH</b>	7
Mushroom, red onion, egg, white balsamic, stone mustard crème	

## THREE COURSE OPTION

Any choice of salad, tomato soup or corn chowder with entrée in addition to any dessert 12

## ENTRÉES

<b>PORK ROAST</b>	21
Sous vide of boneless pork loin, yam purée, sautéed kale, roasted pork jus	
<b>FILET MIGNON</b>	37
Center cut, forest mushrooms, pearl onions, port fig glacé	
<b>CHICKEN FETTUCCINE</b>	19
Forest mushrooms, tomatoes, lemon chicken velouté, parmesan	
<b>FORK AND KNIFE BURGER</b>	21
Served open face, house ground burger, grilled garlic toast, spinach, mushroom, fried egg, foie gras, béarnaise sauce	
<b>MUSHROOM RISOTTO</b>	23
Arborio rice, roasted squash, foraged mushrooms, chèvre cheese	
<b>SALMON</b>	27
Pan roasted, English peas, carrot puree, mushrooms, herb beurre blanc	
<b>SHORT RIB</b>	26
Braised, celeriac puree, beet syrup, barley risotto, arugula pesto, natural sauce	
<b>VEGETARIAN</b>	16
Quinoa, ratatouille, toasted pine nuts, tomato sauce, petite arugula salad	
<b>AHI TUNA</b>	28
Duck fat fingerlings, horseradish pea butter, oyster mushrooms, red wine poached ginger, foie gras veal reduction	

## SIDES

French Fries	5
Potato Gratin	5
White Truffle Potatoes	6
Vegetable du Jour	5

## SUGGESTED WINE PAIRINGS

### For a Few "Dirty Dog" Dinner Favorites

Chicken Fettuccine - Maso Canali Pinot Grigio
Salmon - Joseph Drouhin Chardonnay
Ahi Tuna - Meiomi Pinot Noir
Fork and Knife Burger - St. Hallet "Faith" Shiraz

**20% Gratuity will be added to parties of 6 or more**

" Ask your server about items that can be cooked to order. Consuming raw or undercooked eggs, seafood, meat or poultry may increase your risk of food borne illness."