



Appetizers

Escargot Scampi 10

Lightly fried escargot tossed in a garlic parsley lemon butter sauce served with brioche toast points

Jerk Scallops 16

Jerk seasoned pan seared sea scallops topped with citrus pearls, served with a rum glazed bacon wrapped banana and a dressed micro greens salad

Lobster & Shrimp Dip 10

Creamy mixture of cheese, garlic, herbs and spices topped with sautéed buttery shrimp and lobster served with crostinis

Plateau á Fromage 15

Chef's seasonal assortment of cheeses and accompaniments, ask your server for current selection

Roasted Duck Jalapeños 9

Double bacon wrapped jalapeños filled with pulled roasted duck and a gouda-cream cheese mixture, drizzled with house ranch

Salade de Filet 12

Seared horseradish Dijon crusted beef tenderloin over arugula and horseradish sauce, stacked with roma tomatoes, shaved manchego and topped with blueberry balsamic pearls

Entrées

Canard Pot Pie 16

Dark roux gravy consisting of pulled duck, carrots, onions, celery, tomatoes and green bells, topped with a flaky golden pastry, served with southerner side salad

Filet de Boeuf 49

Filet topped with a red wine reduction, served with a lobster risotto and sautéed snap peas

Kabayaki Salmon 24

Kabayaki basted salmon topped with citrus pearls over wasabi risotto, served with sesame-ginger sautéed snap peas and mushrooms

Scallop Provencal 24

Pan seared herb de provence sea scallops topped with a lavender beurre blanc, served with a spinach, garlic and manchego linguine

Steak Frites 28

Seared Akaushi New York strip topped with a peppercorn and herb butter, served with sautéed broccolini, pommes frites and a side of garlic mayo

Yard Bird 18

Grilled chicken breast over roasted garlic spaghetti squash, sautéed broccolini, topped with a silky chicken jus and roasted lemon

Soup, Salad & Extras

Onion Soup 7

Sweet yellow onions caramelized then cooked with red wine, house made beef stock and fragranced with herbs, topped with rosemary croutons and Swiss cheese

Asian Chopped side 5 full 12

Mixed greens, carrots, green onions, cucumbers, cilantro, marinated mushrooms, orange flesh and toasted almonds tossed in a ginger and sesame vinaigrette

Add Salmon 9

Blue Goat side 7 full 13

Mixed greens, red onion, sliced pears, dried cranberries and toasted almonds, tossed in a blackberry-rosemary shrub with EVOO, topped with fried blueberry goat cheese

Add Chicken 4

Southerner side 5 full 9

Mixed greens, tomatoes, cucumbers, cheddar, bacon, hard-boiled egg, choice of dressing

Add Chicken 4

Chicken Press 12

Roasted chicken and tomato, caramelized onions, spinach, and muenster with lemon tarragon mayonnaise, served with a side of chicken jus and pommes frites

Un, Deux, Trois Burger 9, 12, 16

One, two, or three patties, cheddar, lettuce, tomato, red onion, pickles on a brioche bun with A-1 mustard, served with pommes frites

Desserts

Bananas Foster Tarte Tatin 8

Rum glazed bananas on a flaky puff pastry, served with praline Texas ice cream.

Boston Creme Pie 8

Layers of yellow butter cake and light vanilla custard topped with chocolate ganache

Benchmark Trio 8

A trio of white chocolate, chocolate, and pistachio mousse

Bourbon Bread Pudding 10

A thick slice of bread pudding topped with meringue and house made praline, drizzled with a bourbon butter sauce

[Our menu serves dishes with nuts.]

Chef will not accept responsibility for heavily modified items or steaks cooked past medium, due to compromising the integrity of the dish.