**TO BEGIN**

**SHRIMP AND CORN CHOWDER** 15  
new england style, baby shrimp, roasted corn, potatoes

**JUMBO LUMP CRAB CAKE** 18  
bell peppers, green onion, panko bread crumbs, remoulade, lemon, creamy fennel coleslaw

**CAESAR SALAD** 13  
romaine, red leaf lettuce, parmigiano-reggiano, toasted baguette, creamy parmesan

**WEDGE SALAD** 13  
blue cheese, bacon, red onions, tomato, green goddess dressing

**HEIRLOOM BEET & BURRATA** 15  
baby arugula, balsamic reduction and olive oil

**COLOSSAL SHRIMP COCKTAIL** 27  
traditional cocktail sauce

**ENTRÉE**

**MIDWESTERN FARM CHICKEN** 30  
farm raised chicken, pearl onions, wild mushroom marsala, yukon gold mash, chive, crispy onions

**SURF AND TURF** 65  
herb grilled filet mignon, lobster tail, shoestring fries

**OSSO BUCCO** 42  
roasted vegetables, cheddar potatoes and gremolata

**HERITAGE PORK CHOP** 45  
pork chop, caramelized apples, potatoes savayard, broccolini, calvados

**POUND OF KING CRAB LEGS** 65  
steamed crab legs, lemon, drawn butter, red potatoes, asparagus

**SEARED AHI TUNA** 34  
bok choy, shitake mushrooms, jasmine rice, wasabi sweet sesame soy

**ORO ATLANTIC SALMON** 34  
grilled salmon, lemon caper beurre blanc, citrus farro, grilled asparagus

**CURRY CARROT LEMON SOLE** 32  
fennel celaric slaw, jasmine rice

**BUTTERNUT SQUASH RISOTTO** 28  
root vegetables, tri color carrot chips, fresh sage

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EVENING MENU

ENCORE

COOKIE MEDLEY 11
vanilla madeleine, seasonal french macaroons, chocolate chips cookie, oatmeal raisin cookie, ruby chocolate cremeux

BERRY & ELDERFLOWER SABAYON TERRINE 11
maple shortbread

JENI’S SPLENDID ICE CREAM 11
seasonal flavors with fudge

TOFFEE APPLE 11
caramelized parisienne apple, caramel corn, dulce de leche creme, caramel cremeux

ORANGE CRÈME BRULLE 12
lemon strusel, blood orange gelee, blood orange supremes, whipped vanilla creme fraiche

CHOCOLATE FONDANT OVALE 12
dark chocolate cremeux, blood orange mousse, chocolate micro sponge, milk chocolate chantilly, maple caramel sauce

ESPRESSO DRINKS

CAPPUCINO 3.49
espresso, steamed milk

CAFE LATTE 3.49
espresso, extra steamed milk

CAFE MOCHA 4.35
espresso, steamed milk, chocolate, whipped cream

CARAMEL MACCHIATO 2.65
espresso, hot caramel, vanilla, steamed milk

CHAI LATTE 2.65
black tea, spice, steamed milk

DOUBLE ESPRESSO 3.49

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MATINÉE MENU

TO BEGIN

STRAWBERRY SPINACH SALAD 13
poached pears, strawberries, candied walnuts, raspberry vinaigrette

SYMPHONY CHOP SALAD 13
romaine, roasted beets, pepperoncini pepper, hearts of palm, carrots,
green onions, chickpeas, grape tomatoes, champagne vinaigrette

HEIRLOOM BEET & BURRATA SALAD 15
baby arugula, balsamic reduction and olive oil

CLASSIC NICOISE SALAD 18
ahi tuna, red skinned potatoes, haricots verts, hard boiled eggs,
olives, boston lettuce

ENTRÉE

JUMBALAYA 26
shrimp, andouille sausage, onions, peppers, white rice

BRIE AND BACON BURGER 17
brioche bun, lettuce, crispy onions, french fries and truffle aioli

ORO ATLANTIC SALMON 28
grilled salmon, lemon caper beurre blanc, citrus farro,
grilled asparagus

FISH AND CHIPS 22
alaskan cod and steak fries

VEGETABLE QUICHE 16
served with a side salad and choice of dressing

VEGGIE SANDWICH 15
grilled zucchini, roasted red peppers, eggplant, gruyere cheese,
pesto aioli served with a small side salad

SIDES

FRUIT MEDLEY, SIDE SALAD,
FRENCH FRIES, SOUP

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MATINÉE MENU

ENCORE

COOKIE MEDLEY 11
vanilla madeleine, seasonal french macaroons, chocolate chips cookie,
oatmeal raisin cookie, ruby chocolate cremeux

BERRY & ELDERFLOWER SABAYON TERRINE 11
maple shortbread

JENI’S SPLENDID ICE CREAM 11
seasonal flavors with fudge

TOFFEE APPLE 11
caramelized parisienne apple, caramel corn, dulce de leche creme,
caramel cremeux

ORANGE CRÈME BRULLE 12
lemon strusel, blood orange gelee, blood orange supremes,
whipped vanilla creme fraiche

CHOCOLATE FONDANT OVALE 12
dark chocolate cremeux, blood orange mousse, chocolate micro sponge,
milk chocolate chantilly, maple caramel sauce

ESPRESSO DRINKS

CAPPuccino 3.49
espresso, steamed milk

CAFE Latte 3.49
espresso, extra steamed milk

CAFE MOCHA 4.35
espresso, steamed milk, chocolate, whipped cream

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