EVENING MENU

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, balsalmic 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 savoyard, 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

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
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
carmalized 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

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
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

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
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

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

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions