

THE AMSTERDAM

Charcuterie & Cheese

Duck & Pork Pâté 8

Most Righteous, Green Peppercorn

House Smoked Ham 8

Pickled Mustard Seeds

Foie Torchon 12

Hazelnut, Seasonal Fruit

Compote, Brioche

Smoked Arctic Char Rillettes 8

Crème Fraîche, Mustard

Chicken Liver Mousse 8

Red Onion Compote

FOR THE TABLE

House Charcuterie Board 34

Pickles, Mustard

Onion Compote

Charcuterie & Cheese Assortment 29

Special Selection Curated

by Chef Alex

Local Cheese Selection 24

Seasonal Fruit Compote

Honeycomb, Candied Nuts

To Start

Sheep's Milk Ricotta 14

Duck Prosciutto, Honeycomb, Thyme, Bread

Red Lettuce Salad 10

Sherry Vinaigrette, Croutons, Pickled Red Onions

Beef Tartare 16

Anchovy Aioli, Capers, Cornichons, Grilled Bread

Scallops a la Plancha 18/32

Vadouvan Curry Cauliflower, Grapes, Almonds

Roasted Butternut Squash Soup 10

Brioche Croutons, Sage, Garam Masala

Wild Mushrooms 15

Poached Egg, Chives, Grilled Baguette

House Smoked Salmon 15

Potato Rösti, Dill Crème Fraîche

Chicken Wings 13

Sriracha Honey Glaze, Blue Cheese

Kitchen Specialties

Risotto 21

Arugula Pesto, Chives, Parmesan

P.E.I. Mussels 21

Green Curry, Coconut, Cilantro, Grilled Bread

Arctic Char 29

Brussels Sprouts, Bacon, Apples, Mustard Cream

The Amsterdam Burger 19

Baby Gem, Tomato, Cheddar, Fries, *add Bacon +3*

Potato Gnocchi 23

Squash, Mushrooms, Chestnuts, Parmesan

Roasted Half-Chicken 28

Potato Gratin, Broccolini, Garlic Jus

Seared Duck Breast 34

Orange, Bok Choy, Wild Rice, Five Spice

NY Strip Steak 39

French Fries, Garlic Aioli

Sides

8

Brussels Sprouts, Bacon, Caramelized Onions

Roasted Squash, Garlic, Thyme

Roasted Mushrooms, Shallots, Garlic, Parsley

Wild Rice, Butter, Shallots, Parsley