



EST. 1975

**Appetizers**

**«Charcuterie Board» 38**

Assorted Cured Meats, Local Caputo’s Cheeses, Fig Mostarda, Crostini & Lavash, Olives, Pickled Condiments

**«Cast Iron Bourguignon Pie» 28**

Diced Beef Tenderloin, Mirepoix, Lonza, Red Wine Demi, Topped with Puffed Pastry, Fresh Chives

**«Coquillages Marinère» 23**

Steamed Mussels, White Wine, Lemon, Butter, Parsley, Fennel Curls and Basil Oil Served with Grilled Baguette

**«Escargot à la Bourguignon» 25**

Chives, Garlic Crostini, Lemon Beurre Blanc

**«Sausage Croquettes» 26**

Mushroom, Herb Sausage, Honey Dijon, Berry Gastrique

**Soups & Salads**

**«Lobster Bisque» 18**

Maine Lobster, Crème Fraîche, Sturgeon Caviar, Toasted Brioche

**«Soup du Jour» MP**

Chef Seasonal Soup

**«Granny Smith Apple Arugula Salad» 19**



Blood Orange Vinaigrette, Linedeline Goat Cheese, Candied Pistachios, Shaved Fennel

**«Tomato & Burrata Salad» 24**



Caputo’s Handmade Burrata, Local Heirloom Tomatoes, Pistou, Crispy Prosciutto, Balsamic

**Entrées**

**«Cioppino» 70**

Mussels, Clams, Scallops, Shrimp, Lobster, and Halibut Poached in Lobster and Tomato Broth, Toasted Baguette, Fresh Basil

**«Duck Breast» 56**

Confit Marble Potato, Pearl Onions, Turnips, Radish, Carrots, Parsnip Purée, Seasonal Gastrique

**«House-Made Gnocchi» 48**



House-Made Squash Gnocchi, Vegetable Ragu, Mozzarella Foam, Parmesan Breadcrumb

**«Stuffed Airline Chicken Breast» 54**



Blue Cheese Olive Stuffing, Saffron New Potatoes, Stewed Bacon, Greenbeans, Swiss Chard

**«Whistling Springs Trout Braid» 58**



Local Rainbow Trout, Black Lentils, Mirepoix, Seasonal Vegetables, Trout Roe Beurre Blanc, Crispy Trout Skin

**«UT 47 Filet Mignon» 80**



7 oz Local Gold, Center-Cut Tenderloin, Truffle Pavé, Glazed Beets, Seasonal Vegetables, Local Mushrooms, Port Wine Demi

**«New York Steak» 135**



16 oz 35 Day Dry Aged New York Strip, Seasonal Vegetable, Pommes Frites, Sauce Trio

**Seared Scallops 68**



Seared Hokkaido Scallops, Truffle Risotto, Marinated Tomato, Parsley Gremolata, Local Mushrooms

**Presented by**

Chef Allen Caskey & Tyse Warnecke

22% gratuity added to parties of 6 or more

No more than 3 separate checks per table

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



GLUTEN FREE



CONTAINS NUTS



VEGETARIAN

PLEASE ASK YOUR SERVER FOR ALLERGEN INFORMATION