

DINNER MENU

STARTERS

Rochester Cheese Board ^{GFA}

SELECTION OF LOCAL CHEESES AND GARNISHES 26

Crispy Cauliflower ^{GF}

COCONUT, GOCHUJANG SAUCE 15

Kung Pao Brussels Sprouts

SWEET SOY, SESAME, CILANTRO, CANDIED PEANUTS 14

Hand-Cut Prime Steak Tartare * ^{GFA}

ARTISAN BREAD, HERB SALAD, WHOLE GRAIN MUSTARD AIOLI 18

Michigan Whitefish Pate ^{GFA}

RED CAVIAR, SEA SALT BAGEL CHIPS 18

Flash Fried Calamari ^{GF}

TOMATOES, CAPERS, HOT PEPPERS, LEMON BEURRE BLANC 17

Little Fish-N-Chips

BRIOCHE ENCRUSTED LAKE PERCH, CAJUN REMOULADE, SPICY COLESLAW 16

Colossal Shrimp Cocktail ^{GF}

POACHED SHRIMP, FRESH HORSERADISH, SPICED COCKTAIL SAUCE 19

Fresh Baked House Bread

SERVED WITH HOUSE MADE OLIVE OIL & BALSAMIC DIPPING SAUCE 6

Hummus & Lamb Ragu ^{GFA}

GROUND HARRISA SPICED LAMB, POMEGRANATE MOLASSES, SERVED WITH GRILLED NAAN BREAD 16

Parmesan Truffle Fries ^{GF}

ROASTED GARLIC ROSEMARY AIOLI 14

SOUPS & SALADS

Baked French Onion Soup ^{GFA}

PROVOLONE, GRUYÈRE, SWISS, PARMESAN CRUST 11

Soup du Jour

CHEF RANDY'S FAMOUS SOUP OF THE DAY 7

Caesar * ^{GFA}

BABY GEM ROMAINE, RADICCHIO, KALE, SHAVED PARMESAN, OLIVE OIL & GARLIC CROSTINI 16

Bev's Chopped Cobb ^{GF}

ROMAINE, SPRING MIX, CUCUMBERS, TOMATOES, CARROTS, HARD-BOILED EGG, BEETS, BLEU CHEESE, GORGONZOLA DRESSING 16

Park Panzanella

KALE, MIXED GREENS, ROASTED BUTTERNUT AND ACORN SQUASH, PICKLED RED ONION, CROUTONS, CANDIED WALNUTS, FRESH SHAVED PARMESAN, MAPLE BALSAMIC VINAIGRETTE 15

Roasted Beet

BLUE MITTEN FARM GREENS, RED AND GOLDEN BEETS, CRISPY GOAT CHEESE, QUINOA, CANDIED WALNUTS, BALSAMIC HONEY VINAIGRETTE 16

The Wedge ^{GF}

CRISP ICEBERG LETUCE, CHERRYWOOD SMOKED BACON, RED ONION, SMOKEY BLEU CHEESE, CHERRY TOMATOES, TARRAGON RUSSIAN DRESSING 14

+ PROTEIN GRILLED CHICKEN 8 | SEARED SALMON * 14
SAUTÉED GULF SHRIMP 12 | AVOCADO 4

ADD-ONS

Duck Fat Lyonnaise Potatoes ^{GF}

LEMON, ROSEMARY, THYME, CARAMELIZED ONIONS 11

Sauté of Wild Forest Mushrooms ^{GF}

ITALIAN BLACK TRUFFLE OIL, FRESH HERBS 12

Baked Mac-N-Cheese

COTSWOLD CHEDDAR, MASCARPONE, BOURSIN, PARMESAN, FUSILLI PASTA 14

Garlic Creamed Spinach

24-MONTH AGED BRUNA ALPINA PARMESAN, BRIOCHE CRUST 12



MAINS

Australian Garlic Butter Lamb Chops * ^{GFA}

CHAR-GRILLED LAMB CHOPS, CHILI SEARED SPINACH, CHARRED TOMATOES, PARMESAN MASH, ROSEMARY AU JUS 42

600 Burger * ^{GFA}

CERTIFIED ANGUS CUSTOM BLEND, BEEFSTEAK TOMATO, PICKLED RED ONION, AGED WHITE CHEDDAR, BABY ARUGULA, GARLIC AIOLI, SERVED ON TOASTED BRIOCHE WITH KETTLE CHIPS 21 **SUB** SWEET POTATO FRIES OR FRENCH FRIES 2

Seared Chilean Sea Bass ^{GF}

WILD CAUGHT CHILEAN SEA BASS, ROASTED BUTTERNUT RISOTTO, TRUFFLED BABY ARUGULA, CHAMPAGNE BEURRE BLANC 49

Chicken Cacciatore

ROASTED TOMATOES, MÉLANGE OF PEPPERS, RED SAUCE, AGED ASIAGO POLENTA CAKE, MICRO BASIL 28

Vegan Pot Pie

CASHEW GRAVY, WINTER ROOT VEGETABLES, PEAS, MUSHROOMS, POTATOES, CRISP PHYLLO 24

Prime Center Cut Filet Mignon * ^{GF}

8 OZ USDA PRIME ANGUS RESERVE, GARLIC & CHIVE POTATO PURÉE, WILD BLUEBERRY PORT SAUCE 58

+ PROTEIN BUTTER POACHED LOBSTER TAIL 21
JUMBO GRILLED GULF SHRIMP 12

Bucatini Carbonara *

FRESH BUCATINI PASTA, SPRING PEAS, PANCETTA, PECORINO ROMANO, SOFT-POACHED EGG, CRACKED BLACK PEPPER 28

+ PROTEIN BUTTER POACHED LOBSTER TAIL 21
JUMBO GRILLED GULF SHRIMP 12 | GRILLED CHICKEN 8

Steak Frites * ^{GF}

12 OZ USDA PRIME ANGUS RESERVE KANSAS CITY STRIP STEAK, GARLIC-PARSLEY FRIES, MÂTRE D'HÔTEL BUTTER, TRUFFLE BÉARNAISE 42

+ PROTEIN BUTTER POACHED LOBSTER TAIL 21
JUMBO GRILLED GULF SHRIMP 12

Ginger Sesame Seared Salmon * ^{GFA}

BRAISED BABY BOK-CHOY, SHITAKE MUSHROOM, STICKY RICE, CHILI-SOY GLAZE 33

OVEN-FIRED PIZZAS

SUBSTITUTE FOR CAULIFLOWER CRUST ^{GF} 2

Frank

THE BEST PEPPERONI PIZZA EVER 18

Fig & Prosciutto

ACORN FED PROSCIUTTO, CHEVRE, BABY ARUGULA, AGED BALSAMIC REDUCTION 19

Margherita

BUFFALO MOZZARELLA, SAN MARZANO TOMATO SAUCE, EVOO, FRESH BASIL 17

Jamaican Jerk Chicken

SEASONED CHICKEN, ROASTED PEPPERS AND ONIONS, BACON, GREEN ONION, SPICY BBQ 18

Inferno

HOT SOPPRESSATA, PEPPERONI, CALABRIAN CHILI, BUFFALO MOZZARELLA, FRESH BASIL, LOCAL HONEY DRIZZLE 18

(GF) - Gluten Free | (GFA) - Gluten Free Available

See favorites highlighted on our menu in red. If you have any concerns regarding food allergies, please alert your server prior to ordering. *May contain raw ingredients or be cooked to your preference. Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of foodborne illness.

Automatic 24% gratuity added to all parties of 8 or more.