

Dinner

Shared Plates

Charcuterie

Selection of La Quercia Locally Sourced Meats
Pickles | Mustard | House Jam
Le Quartier Baguette (gf)

17

Buratta Plate

Midwest Buratta | Pesto | Aged Balsamic Glaze
Goat Horn Peppers | Heirloom Cherry Tomato
Le Quartier Baguette (v)

13

Moules Frites

New Zealand Mussels | Crisp Frites
Dijonaise White Wine Cream Sauce

14

Grilled Wings

Ten Wings | Choice of:
Korean BBQ | Buffalo (gf)

12

Provençal Toast Points

Sauteed Kale | Provence Herbs
Great Northern Beans | Baguette
Lemon Zest | Parmesan Reggiano (v)

12

Brussels Sprouts

Bacon Crouton | Korean Vinaigrette
Cilantro | Sesame | Goat Horn Peppers (v)

11

Salads

Classic Caesar Salad

Romaine Heart | White Anchovy
Caesar Dressing | Cracked Pepper

10

Certified Angus Beef® Cobb

Beef Tips | Romaine | Applewood Bacon
Cherry Tomato | Bleu Cheese Crumble | Egg

16

Provence Salmon

Greens | Green Beans | Sauteed Onion
Potatoes | 4oz Faroe Island Salmon Fillet (gf)

16

Summer Italian Salad

Heirloom Cherry Tomato | Red Onion
Pepperocini | Iceberg lettuce
House Vinaigrette | Parmesan

13

Add Chicken | Salmon | Beef

6

Entrees

6 oz Certified Angus Beef® Filet

5 oz Certified Angus Beef® Bavette

Whipped Potatoes | Seasonal Vegetable
Choice of:

Oscar | Asparagus Crab Cake & Bernaise

Au Poivre | Cabernet Demi (gf)

Steak and Frites | Bernaise

33

25

Chicken Milanese

Provençal Noodles | Shaved Raddish

Cucumber | Buttermilk Dressing

Golden Brown Lightly Fried Chicken

26

Eggplant Parmesan

Lightly Fried Organic Eggplant | Fresh Basil

Heirloom Pomodoro | Midwest Mozzarella

House Linguini (v)

21

Prosciutto Wrapped Scallops

Seared Diver Scallops | Lemon Beurre Blanc

Roasted Asparagus | Bacon Crouton

Two Year Aged Parmesan Reggiano Risotto

27

Pasta Bolognese

Ground Certified Angus Beef® Sausage & Veal

Tomato Ragout | Torn Basil

Two Year Aged Parmesan Reggiano

20

Miso Glazed Faroe Salmon

Miso Glazed 6 o.z. Faroe Salmon Filet

Japanese Potato Croquette | Micro Cilantro

Roasted Sesame Broccoli (gf)

26

Forrest Mushroom Risotto

Wild Forest Mushroom | Asparagus

Aged Parmesan | Crisp Brussel Sprouts

Torn Basil | Port Wine Redux (v)

19

Lobster Two Ways

Two Maine Lobster Tails | Bernaise

English Pea and Lobster Claw Risotto

Roasted Asparagus | Fresh Lemon

34

Add 6 o.z. Filet 16

Bone In Feature

Chef's Choice Certified Angus Beef®

Bone In Steak

Loaded Baked Potato | Creamed Spinach

House Made Truffle Compound Butter

Market Price (gf)

Add Lobster Tail 16

(v) Denotes Vegetarian Options (gf) Denotes Gluten Free Options. Please Notify Your Server of Dietary Restrictions Upon Ordering | Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness .