

DIFFERENT
POINTE



Starters

Parmesan Black Pepper Gnocchi

wild mushroom duxelles | sherry fontina cream
herbs de province | 16

Crispy Black Tiger Shrimp

kimchi aioli | sesame scallion napa slaw | 18

Roasted Bone Marrow

short rib | caramelized cipollini | tomato confit | persillade | 22

*Prime Beef Tenderloin Tartare **

crispy capers | Parmigiano Reggiano | red onion
micro arugula | sauce gribiche | quail egg | 23

Classic Crab Cake

celery soubise | tomato tarragon old bay aioli | 20

Iberico Pork Belly GF

pork belly fried rice | micro cilantro
tamarind banana emulsion | 17

PEI Mussels GF

Mexican chorizo | fingerling potato | sherry lobster broth | 18

Lobster Bisque Soup GF

sherry crème fraiche | lobster mousseline | 15

Salads

Smoked Caesar *

cured egg yolk | tempura anchovies | croutes | smoked salt | 14

Panzanella

heirloom tomato | cucumber | red onion | basil
house pulled mozzarella | toasted focaccia
tomato red wine vinaigrette | 16

Brussels Leaf GF | CN

granny smith apple | Moody Blue cheese | Neuski's bacon
tomato | candied walnuts | crispy shallots
caramelized onion soy cider vinaigrette | 13

Chilled Sweet Potato GF | CN

haricots verts | red onion | sheep's milk feta | cranberries | pecans herbs de province
shallot confit sherry vinaigrette | 13

Arugula GF | CN

Marcona almond | red onion | tomato | fig | house ricotta
red wine vinaigrette | 15

Sides

Moody Blue Fregola | 12

Lobster Mash Potato | 19

Bamboo Rice | 11

Shiitake Scallion Potato Croquettes | 12

Pork Belly Fried Rice | 13

Kale & Heirloom Cannellini Beans | 12

Duck Fat Fingerling Potatoes | 13

Borsini Fingerling Potato Cake | 13

Peas & Carrots | 11

Grilled Asparagus | 11

Wild Mushrooms | 12

Pommes Frites | 12

Entrées

Maple Leaf Farms Duck Breast *

port poached pear | Moody Blue fregola | crispy Brussels Sprouts | warm pear Chinese 5 spice puree | 52

San Marzano Tomato Braised Pork Shank

parmesan polenta | baby carrots | crispy parsley gremolata | 48

Butter Basted Prime Filet Mignon * GF

lobster mashed potato | grilled asparagus | lobster butter | 72

Pan Seared Wilder Chilean Sea Bass * GF | CN

pickled cauliflower | golden raisins | red onion | celery leaf | pine nut | roasted cauliflower puree | 62

Superior Farms Four Bone Rack of Lamb * GF | CN

skordalia | roasted radish | peas | feta | Moroccan black olives | preserved lemon | mint | 76

Aged Prime New York Strip *

shiitake scallion croquettes | charred broccolini | black garlic aioli | 65

Furikake Seared Icelandic Salmon * GF

sesame bamboo rice | bok choy | shoyu ponzu | soy “caviar” | 49

Seared Butter Parmesan Crusted Diver Scallops * GF

heirloom cannellini beans | Tuscan black kale | Neuski bacon lardons | pea tendrils | 64

Brown Butter Butternut Carnaroli Risotto

crispy sage | pepitas | 37

Koji Marinated Hanger Steak * GF

Borsin fingerling potato “cake” | baby carrots | spring peas | sweet soy | 59

30 Day Dry Aged CAB Angus Tomahawk Ribeye * (36oz serves two)

duck fat fingerling potatoes | grilled asparagus | wild mushroom demi | 189

(please allow up to 40 minutes for preparation)

Gluten Free (GF) Vegan (VGN) Contain Nuts (CN)

**Items served raw or rare, including: meats, poultry, seafood, shellfish
or eggs, may increase your risk of food-borne illness*

An automatic gratuity of 20% will be added to parties of 6 or more