

APPETIZERS

Oysters,

Please ask your server for today's selection

1/\$4 6/\$21 12/\$39 18/\$54

Beef Tartare, 22

Shallot, Truffle, Chive, Parmesan, Sourdough

Wild Caught Char Tartare, 25

Cucumber, Shallot, Jalapeno, Lemon, Creme Fraiche, Brioche Toast

Lesters Beet Salad, 18

Sesame Tahini, Orange Supreme, Arugula, Mint Yogurt Dressing, Black Sesame Granola

Caesar Salad, 16

Romaine, Crispy Prosciutto, Crouton, Parmesan

Seafood Soup, 16

Cod, White wine, Tomato, Herbs, Chili

Mussels, 20

White Wine, Cream, Dill, Sourdough

Frites, 9

Sea Salt, Garlic aioli

Shrimp Tacos, 22

Flour Tortilla, Pineapple Salsa, Jalapeño, Cotija Cheese, Crema



Chef's Tasting Menu

Five Course/With Wine Pairing

125/200



ENTRÉES

Double Smash Burger, 27

Merchant Sauce, American Cheese, Iceberg Lettuce
Onion, Bacon, Pickles

Chicken Supreme, 36

Fingerling Potato, Carrots, Brussel Sprouts,
Marsala Cream Sauce

Wild Striped Bass, 46

Mushroom Fricasse, Greens, Lemon

12oz Pork Medallion, 40

Black Pepper and Herb Crust, Twice Baked Potato,
French Onion Jus, Broccolini

12oz Ribeye Frites, 48

Sauce au Poivre, Broccolini

Scallop, 44

Parsnip, Onion, Kale, Mushroom Sauce

PASTA

Carbonara Spaghettoni, 28

Shallot, Garlic, Guanciale, Egg,
Pecorino Romano

Mushroom Linguine, 28

Mushroom Cream, Parmesan,
Garlic, Shallot

Moose Ragu Rigatoni, 28

Tomato, Mirepoix, Parmesan

Gluten free or vegan pasta available

DESSERT

Chocolate Cake, 12

Cream Cheese Mousse, Carob Sauce,
Candied Pecans

Vanilla Crème Brûlée, 10

Biscotti

Warm Gingerbread, 13

Whiskey Caramel, Vanilla Icecream

Artisan Canada Cheese, 35

Served with Black Bread Crustini,
Compote, Honey, Nuts & Pretzels

Menu subject change due to availability of seasonal ingredients
