



PLEASE REFRAIN FROM SUBSTITUTIONS  
(D) = ONLY AVAILABLE FOR DINNER



## STARTER

### SOUP

du jour

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### GREENS VINAIGRETTE

field lettuce, radish, house vinaigrette

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### ROASTED BABY BEETS

quinoa, apple, chicory greens, lemon vinaigrette, crème fraîche

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### NONNA'S MEATBALLS

red sauce, house-made ricotta, basil

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### CRAB CAKES (D)

corn flake crusted jumbo lump crab cakes,  
mustard beurre blanc, red cress

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## ENTRÉE

### RED HAT BURGER

cheddar, pickles, caramelized onions, house sauce, brioche roll,  
greens or frites

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### CHICKEN CAESAR SALAD

romaine & red leaf lettuce, parmigiano, croutons,  
caesar vinaigrette, grilled chicken paillard

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### HANGER STEAK FRITES

brandy peppercorn sauce, chimichurri, or maître d' hôtel butter,  
served with frites

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### MOULES FRITES

garlic, white wine, butter, thyme, shallots, served with frites

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### HOUSEMADE PASTA

seasonally influenced chef selection (vegetarian)

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### SEARED ATLANTIC COD (D)

spring vegetables, lemon-garlic-thyme vinaigrette

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### ROASTED MOROCCAN HALF CHICKEN (D)

spiced carrot puree, toasted chick pea-cilantro couscous,  
olives, tagine chicken jus

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## SWEET

### KEY LIME PIE

graham cookie crust, whipped cream

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### RED VELVET CAKE

cream cheese frosting

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### DARK CHOCOLATE ICE CREAM (VEGAN)

olive oil, sea salt

BREAD & BUTTER SERVED UPON REQUEST | FOOD ALLERGY - PLEASE NOTIFY OUR TEAM  
\$29.95 (L) / 44.95 (D) FOR 3 COURSE PRICE FIXE | 20% SERVICE CHARGE ON PARTIES OF 6+