



First Course

Baked Artichoke Dip

artichoke hearts, creamy parmesan sauce,
toasted pita chips \$12

- GLUTEN FREE- Shrimp Cocktail

sriracha cocktail sauce \$16

-VEGAN- Crispy Brussel Sprouts

roasted cashews, red bell peppers, chili sauce, toasted
sesame seeds, eel sauce \$14

Lobster Crab Cake

spicy corn remoulade
one \$13 | two \$24

Mussels

sambuca cream sauce, onions, peppers, garlic, shaved parmesan,
grilled focaccia \$18

Tuna Poke *

sweet – ahi tuna, unagi-sesame sauce, onion, tobiko, ginger oil,
scallions, furikake, focaccia toast points \$17

spicy - ahi tuna, spicy aioli, jalapeno, tobiko, wasabi oil, red pepper
flakes, scallions, furikake, focaccia toast points \$17

Second Course

- GLUTEN FREE- Prosciutto and Fig

mission figs, 13 month shaved prosciutto, creamy burrata, balsamic
reduction, extra virgin olive oil, flaky salt, basil \$13

- GLUTEN FREE- Wedge

apple wood smoked bacon, tomatoes, gorgonzola, creamy parmesan
dressing, scallions, \$10

add chicken \$20

add salmon \$29

House

Decker Farms greens, tomatoes, cucumbers, fontina,
herb crouton crumble, cucumber dill dressing \$9

whole with chicken \$20

whole with salmon \$29

Soup of the Day \$8

-VEGAN- GLUTEN FREE- Coconut Carrot

aleppo chile flakes, local maple syrup, parsley oil \$8

- GLUTEN FREE- Wild Mushroom Bisque

crème, truffle oil, scallions \$9

Third Course

Filet Mignon *

8 oz CAB, roasted garlic smashed potatoes, sautéed asparagus,
tellicherry peppercorn demi-glacé, fried onions \$45

add grilled shrimp \$7

add sautéed mushrooms \$5

NY Strip Oscar *

12 oz CAB, topped with jumbo lump crab and buttered breadcrumbs
roasted red potatoes, sautéed asparagus, hollandaise sauce \$45

add grilled shrimp \$7

add sautéed mushrooms \$5

- GLUTEN FREE- Prime Pork Ribeye *

8 oz prime, roasted garlic smashed potatoes, sautéed asparagus,
house made hot pepper jelly \$34

- GLUTEN FREE- Local Duck Breast * - Leesburg, Indiana-

8 oz coffee-rubbed and seared, balsamic-caramelized acorn squash
puree, fried brussel sprouts and apples tossed in mustard crème
fraiche, pear mostarda-onion jam \$39

Lobster Crab Cakes

a pair of house made lobster crab cakes, jasmine rice,
sautéed asparagus, spicy corn remoulade \$35

- GLUTEN FREE- Scallops *

three butter-seared u8 scallops, black sesame rice, sautéed
asparagus, thai yellow coconut curry sauce,
orange-lemongrass and mint salad \$41

Bistro Burger*

7 oz CAB custom blend of chuck, short rib and brisket,
Za'atar fried goat cheese, Nueske's applewood smoked bacon,
hot pepper jelly, kaiser roll, lettuce, tomato, and onion
served with fries and house made balsamic ketchup \$27

**gluten free roll available for and additional \$3*

- GLUTEN FREE- Faroe Island Salmon *

7 oz center cut fillet, honey-garlic glaze, roasted red potatoes,
Decker Farms creamed tuscan kale and swiss chard \$35

-VEGAN- GLUTEN FREE- Green Curry

coconut milk, kaffir lime, ginger, lemongrass, fresh vegetables,
jasmine rice, chili oil, micro cilantro \$21

add shrimp \$9

add grilled chicken \$7

Lobster Ravioli

saffron dough filled with fresh North Atlantic lobster, mascarpone,
shallots, garlic, tarragon, and dijon, roasted garlic cream, fresh rock
shrimp, arugula, tomato jam \$37

“Each Dish is carefully composed, requests for substitutions are at the discretion of our Chef.”

- GLUTEN FREE- We are not a gluten free restaurant and cannot ensure that cross contamination will never occur.

*Items so marked can be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Specialty Beverages

Mint Iced Tea \$3.95 | Crimson Cup Coffee \$3.95 | Circle Kombucha \$5.95

Nashville Fruit Tea \$4.95 | Warped Wing Craft Root Beer \$3.95 | Centr Sparkling CBD Drink \$6.95

20% gratuity will be added to parties of 8 or more • We will gladly split any entrée for \$5

Owner: Nick Hoover

Executive Chef: Katy Evans

Sous Chef: Brian Reifenberg