

## DAILY SHELLFISH

OYSTERS ON THE HALF SHELL {6/12} \$16/\$30  
pickled cucumber, house chili sauce, yuzu ice

### BOARDS

all boards served with toasted baguette

#### ARTISAN CHEESE {v} \$17

raspberry bellavitano, brie fermier,  
cave aged chandoka

#### WEST LOOP SALUMI \$18

duck prosciutto, finocchiona, coppa,

#### SALUMI & ARTISAN CHEESE \$24

raspberry bellavitano, finocchiona,  
cave aged chandoka, coppa

#### HOUSE-SMOKED FISH \$17

albacore tuna, trout pate, salmon,  
salmon roe, ginger-whipped cream cheese

## SOUPS & SALADS

Shrimp Bisque.....	\$5 cup/\$8 bowl
Cream of Mushroom {v} .....	\$4 cup/\$7 bowl
House Salad {v}.....	\$7
spinach, frisee, croutons, tomato, onion, feta, fennel, garlic balsamic vinaigrette	
Duck Prosciutto Salad.....	\$9
mixed greens, tomato, onion, quail egg, bacon vinaigrette	
Seared Tuna Salad.....	\$16
pacific northwest albacore tuna, fennel, boston lettuce, tomato, pickled red onion, sweet miso vinaigrette	
Steak Salad.....	\$16
sliced midwestern ribeye steak, grilled endive, frisee, mixed greens, onion, garlic balsamic vinaigrette	

## SNACKS

Cauliflower Parmesan Tots {v}.....	\$8
house blue cheese sauce	
Onion Rings.....	\$6
house bourbon batter, spicy aioli	
Chicken Drumettes {3pc/5pc}.....	\$7/\$11
spicy sweet chili sauce	
Crispy Calamari.....	\$12
rhode island squid, parmesan, paprika, chive, house tartar sauce	
Steak Fries.....	\$6
spicy aioli	

## SMALLER FARE

Short Rib Poutine.....	\$13
braised short rib, steak fries, natural beef jus, feta, pickled red onion	
Duck Liver Pate.....	\$10
berry jam, crispy onion, toasted baguette	
Steamed P.E.I. Mussels.....	\$14
spicy bourbon miso, basil, roasted garlic, onion, tomato	
Crab Dip.....	\$12
atlantic blue crab, mascarpone, fontinella, shallot, toasted baguette	
Wagyu Beef Tartare.....	\$16
imperial wagyu, foie gras butter, quail egg, capers, toasted baguette	
Brussels Sprouts {v}.....	\$11
pesto, parmesan cheese, onion, lemon, oyster mushrooms	
Mushroom Risotto {v}.....	\$8
black rice, parmesan (sauteed shrimp +\$8)	
Truffled Burrata & Fried Tomato {v}.....	\$11
house-made burrata, basil, pickled radish, whiskey balsamic	

## SANDWICHES

served with steak fries

House Pastrami.....	\$17
house slaw, onion, yellow mustard, provolone, pan sourdough	
Reuben.....	\$17
three day house cured corned beef, sauerkraut, russian dressing, fontinella, marbled rye	
Albacore Tuna Melt .....	\$16
pacific northwest seared tuna steak, grilled tomato, pickled onion, provolone, spinach, fennel, house tartar sauce, open faced sourdough	
Patty Melt.....	\$16
mishima reserve wagyu beef, caramelized onions, hooks 1yr cheddar, russian dressing, marbled rye	
Blackened Fish Sandwich.....	\$15
north atlantic flounder, house slaw, tartar, sourdough	
Pulled Pork Sandwich.....	\$15
house slaw, cheddar, sweet bbq sauce, brioche bun	
Duck Sausage.....	\$14
chateau royal duck and sauterne wine blend, foie gras mousse, caramelized onions, sweet chili, toasted bun	
Chicken Sandwich {Grilled or Fried}.....	\$14
miller's amish chicken breast, tomato, bib lettuce, honey mustard, pickled red onion, bacon vinaigrette, provolone, pretzel bun	
Portobello Mushroom Sandwich {v}.....	\$13
grilled tomato, garlic balsamic, fried egg, mixed greens, blue cheese dressing, pan sourdough	

## BURGERS

served with steak fries

Cheeseburger {add applewood smoked bacon \$2}.....	\$14
mishima reserve wagyu beef, bib lettuce, tomato, hooks 1yr cheddar, roasted garlic aioli, pretzel bun	
Surf & Turf.....	\$20
mishima reserve wagyu beef, soft shell crab, whiskey balsamic, cheddar, provolone, sunnyside egg, pretzel bun	
Spicy Bourbon.....	\$17
mishima reserve wagyu beef, kimchi, bacon, red onion, house spicy bourbon miso, provolone, pretzel bun	
Smokehouse.....	\$17
mishima reserve wagyu beef, caramelized onions, cheddar, applewood-smoked bacon, house sweet bbq sauce, pretzel bun	

## LARGER FARE

RIBEYE STEAK FRITES 12oz	\$29
midwestern ribeye, house cured salt, steak fries, roasted garlic aioli	
CHILEAN SEA BASS 7oz	\$29
south pacific filet, black rice pilaf, sweet soy, lemon, mixed greens	
FISH & CHIPS	\$21
north atlantic flounder, house tartar, steak fries	
BRAISED SHORT RIBS	\$24
five hour slow cooked midwestern chuck, roasted carrots caramelized pearl onions, sweet potato mash	
LAMB SHANK	\$25
new zealand lamb, creamy grits, house pesto, whiskey balsamic	
FRIED CHICKEN	\$20
miller's amish chicken, duck gravy, pearl onions, peas, sweet potato mash,	
SQUID INK PASTA	\$23
handmade fettuccine pasta, sauteed shrimp, clams, mussels, tomatoes, house pesto sauce	
VENISON CHOPS 8oz	\$29
durham ranch venison, roasted potatoes, spicy bourbon miso	

## LUNCH SPECIALS

MON-FRI  
11:30AM to 2PM

HALF SANDWICH & SOUP OR SALAD \$13
SANDWICHES
Pastrami
Reuben
Pulled Pork
Albacore Tuna Melt
Portobello Mushroom (v)
SOUP / SALAD
House Salad
Cream of Mushroom
Shrimp Bisque

## GRILLED CHICKEN SALAD \$14

spinach, frisee, croutons,  
tomato, onion, feta, fennel  
choice of dressing:  
thousand island, blue cheese,  
ranch, garlic balsamic vinaigrette

**\$1 BEER** **\$3 MARTINIS**  
DRINK a BETTER LUNCH  
GLASSES OF WINE  
MON-FRI 11:30AM to 2:00PM