

nibbles

BAKED SPANISH OLIVES 11

Raineri Extra Virgin Olive Oil, Crusty Sun Dried Tomato Ciabatta

BAKED BRIE WITH FIG JAM 14

Smoked Almonds, Toasted Baguette

YELLOW HEIRLOOM TOMATO BRUSCHETTA 13

Aged Reggiano, Basil Chiffonade, Smoked Spanish Virgin Olive Oil

to start

SAUTEED MUSSELS TOMATO SOFRITO 17

Guindilla Peppers, Smoked Chorizo, Roasted Garlic, Cilantro, Sweet Tomato Broth, Crostini

CHARRED CHILI & CITRUS CALAMARI GF 14

Micro Greens & Romesco Sauce

GINGER SESAME TUNA TARTAR GF 16

Edamamme & Endive Slaw, Pickled Seaweed, Toasted Sesame & Soy

CHAMPAGNE PEPPERCORN PATE 15

Onion Marmalade, Cornichon Pickles, Pommery Mustard, Herb Crostini

COQUILLES ST JACQUES GF 16

Classic French Scallop Gratin, Chablis, Gruyere Cheese, Cream

IRISH SMOKED SALMON 15

Cucumber, Caper & Dill Salad, Diced Egg, Chives, Lemon Oil, Crusty Ciabatta

BLUE CRAB COCKTAIL CLAWS 15

Roasted Pepper, Garlic & Herb Butter, Herb Crostini

from the garden

HYDRO MIXED GREENS GF 12

Grilled Artichoke, Cherry Tomatoes, Toasted Sunflower Seeds, Goat Cheese, Lemon Raspberry Vinaigrette

ROAST DUCK & BLOOD ORANGE GF 20

Frisee & Hydro Greens, Beets, Pumpkin Seeds, Green Onions, Cherry Tomato, Mint, Sesame Lime Vinaigrette

BABY SPINACH, PANCETTA & PEARL POTATOES GF 14

Chopped Egg, Green Onions, Cherry Tomato, Blue Cheese, Mustard Shallot Vinaigrette

BELGIUM ENDIVE, PEAR & GORGONZOLA GF 16

Prosciutto, Candied Pecans, Lemon, Chive & Mustard Vinaigrette

HOT CAPICOLA & FRISEE GF 15

Breakfast Radish, Cherry Tomato, Red Onion, Beets, Pecorino, Roasted Pepper & Sherry Vinaigrette

BURRATA & PROSCIUTTO GF 16

Hydro Greens, Basil Chiffonade, Yellow Heirloom Tomatoes, Lemon Oil, Balsamic Glaze

casual bar mains

CIDER BATTERED FRESH COD & CHIPS 24

House Chips & Mint Pea Puree

WAGU BURGER 19

Applewood Bacon, Smoked Gouda Cheese, Horseradish Pickles, Onion Brioche, House Chips

BRAISED SHORT RIB RAVIOLI 28

Parsnip & Celery Root Puree, Red Swiss Card, Wild Mushrooms, Cabernet Rosemary Espagnole

YAKI UDON NOODLES & CHILI PRAWNS 29

Sauteed Gulf Shrimp, Thai Chili, Green Onions, Bok Choi, Chestnut Mushrooms, Roasted Peanuts, Cilantro

center plate

We offer a selection of ala carte sides to accompany your center plate choice. Your server can assist with our Chefs recommendations of side dish pairings

CHARRED RIBEYE OF PRIME ANGUS BEEF (14OZ) GF 42

Grilled Shitake Mushrooms, Port Peppercorn Sauce

PAN SEARED FILET OF FARROW ISLAND SALMON GF 32

Lemon Horseradish & Tarragon Cream

PAN ROASTED BREAST OF FREE RANGE PEKING DUCK GF 34

Braised Red Cabbage, Fig & Madeira Sauce

SAFFRON ROMESCO SEAFOOD PASTA 36

Shrimp & Calamari, Squid Ink Linguine, Smoked Chorizo, Padron Peppers, Mixed Herbs, Roasted Pepper & Saffron Broth

PAN ROASTED BREAST OF AMISH CHICKEN GF 29

Spinach & Pancetta, Mustard Herb Sauce Veloutte

SEARED TIP OF BEEF TENDERLOIN GF 32

Smoked Oyster Mushrooms, Classic Bearnaise Sauce

OVEN ROASTED LAMB RACK CHOPS GF 36

Roasted Cipollini Onions, Sauce Mojo Verde

sides

Creamy Polenta With Spinach & Pecorino GF 6

Sauteed Spinach & Wild Mushrooms GF 7

Steamed Baby White Potatoes with Chive Butter GF 7

Haricot Vert with Toasted Almonds & Orange Scented Virgin Oil GF 7

Gnocchi With Sage & Truffle Cream 9

Broccolini With Blistered Cherry Tomatoes & Lemon Oil GF 7

Cauliflower & Smoked Gouda Puree GF 6

Parisian Cucumbers, Cherry Tomato, Fresh Basil & Smoked Olive Oil GF 8

*Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illness.
Please alert your server to any food allergies or special dietary requirements that you may have.
A 20% gratuity will be added to parties of 6 or more.