HOUSE OF CARDS

CHEF KEITH DROZ

STARTERS

***Harissa Marinated Scallops**
Bacon red pepper marmalade, Israelicouscous
20

***Duck Fat Braised Pork Belly**
Honey roasted root vegetables, blood orange maple reduction, pistachio dust
20

***Charred Spicy Baby Octopus**
Pickled Anaheim chilis, bok choy slaw, cilantro yogurt, chorizo
16

Crispy Fried Sweetbreads
Parsnip air, spicy roasted tomato
18

Poutine
House-cut Kennebec potato fries, beef gravy, white cheddar cheese curds, sunny-side up organic duck egg
20

***Beef Tartare**
Minced tenderloin, salt-cured quail egg, Punjabi-style pickled red onion, creme fraiche, fresh grated horseradish, crostini
25

***Osetra Caviar**
Chopped eggs, shallots, creme fraiche, blinis
145 per oz
With Belvedere vodka flight (6)
215

Roasted Acorn Squash
Local honey, whipped ricotta, Marcona almonds
15

SOUP & SALAD

Soup Du Jour
Speak with your server about our daily house-made soup
8

Roasted Red Beet Salad
Whipped goat cheese, pistachio, watercress, arugula, honey lavender vinaigrette
15

Brussels Sprouts & Tuscan Kale Salad
Toasted walnuts, orange supremes, roasted sweet potatoes, parmesan, lemon-orange vinaigrette
14

Fall Panzanella Salad
Sourdough bread, heirloom carrots, shaved fennel, roasted butternut squash, Tuscan kale, apples, aged balsamic vinaigrette
15

ENTRÉES

***Braised Wild Boar Osso Bucco**
White bean cassoulet, boar sausage
40

***Braised Leg of Rabbit**
Parsnip puree, sweet potato fondants
38

***Duck Confit**
Duck fat braised duck legs, braised turnip greens, garlic, roasted cipollini onions
38

***Grilled Halibut**
Beluga lentil puree, grilled endive, grilled Meyer lemon
38

***Tomahawk Pork Chop**
Confit fennel, roasted apple and butternut squash puree, sage compound butter
48

***Rosemary Basted Cornish Game Hen**
Root vegetable and blood sausage pumpernickel stuffing, cranberry chutney
40

***Domestic Rack of Lamb**
Garlic and fines herbes crusted lamb, southern greens, barley risotto
50

Harissa Rainbow Heirloom Carrots & Crimson Lentils ‡ Vegan
Almond yogurt, roasted shallots and fennel, fresh mint
36

Vegan Surf & Turf ‡ Vegan
Marinated grilled portobello & oyster mushrooms, blistered haricot verts, roasted tomato, charred pearl onions, vegan demi-glace
38

STEAKS

***Black Angus 8oz Filet Mignon**
50

***Black Angus Prime 14oz NY Strip**
52

***Black Angus Prime 18oz Ribeye**
65

***75-Day Dry Aged Grass Fed, Antibiotic/Hormone Free Beef (Ask Your Server)**
Market Price

***Imported A-5 Japanese Black Cattle Tenderloin**
45 per oz.

STEAK ACCOMPANIMENTS

Foie Gras Butter 12 • **Red Wine Demi-Glace** 4 • **Caramelized Onion** 4 • **Organic Duck Egg** 20

Lobster Tail 40 • **Crab Cake Oscar Style** 15 • **Point Reyes Bleu Cheese** 8 • **Cypress Grove Midnight Moon Goat Cheese** 10

HOUSE MADE STEAK RUBS

Coffee Chili Rub 4 • **Peppercorn Crusted** 4 • **Montreal** 4 • **Cajun** 4

SIDES

Three Cheese Macaroni 8 • **Asparagus Hollandaise** 10 • **Duck Fat Roasted Rosemary Fingerlings** 8
Bleu Cheese Dauphinois Potatoes 10 • **Fines Herbes Roasted Root Vegetables** 8
Roasted Brussels Sprouts Bacon Jam 10 • **Roasted Garlic Mashed Potatoes** 8
House-Cut Kennebec Parmesan Fries 8

20% Gratuity Added for Parties of 9 or More • † Vegetarian • ‡ Vegan
*The consumption of raw or undercooked meats, shellfish, poultry, seafood and eggs may increase the risk of foodborne illness.