



## APPETIZERS

<b>Scallops Risotto</b> ... forest mushrooms, pancetta, truffle butter sauce	11
<b>Chilled Jumbo Shrimp</b> ... horseradish cream cocktail sauce gelee	10
<b>Lump Crab Cake</b> ... caramelized pineapple, chamomile, vanilla foam	9
<b>Amber Smoked Salmon</b> ...honey mustard, pickled red onions, micro greens	9
<b>Beef Carpaccio</b> ... arugula, white truffle oil, balsamic reduction	8
<b>Grilled Calamari</b> ... roasted peppers, capers, pickled onions, cilantro vinaigrette	8
<b>Bruschetta</b> ...tomato, basil, parmesan, extra virgin olive oil	6

## SOUPS and SALADS

<b>Butternut Squash</b> ... curry cream	6
<b>Soup de Jour</b>	6
<b>Baby Spinach Salad</b> ... blue cheese, grilled fuji apples, sherry wine-bacon vinaigrette	9
<b>Baby Arugula Salad</b> ...manchego cheese, pancetta, roasted tomatoes, paprika oil	8
<b>Amber House Salad</b> ... baby greens, grape tomatoes, cucumbers, croutons, balsamic	7
<b>Classic Caesar Salad</b> ... romaine, parmesan, white anchovies	7

## ENTREES

<b>16oz Bone In Ribeye</b> ... roasted Yukon gold potatoes, wilted spinach, red wine butter	36
<b>Grilled 12oz Veal Chop</b> ...white bean, wild mushroom, bacon ragout, aromatic vegetables	34
<b>Filet Mignon Duet (8oz), or Single (4oz)</b> ... sundried potato wedges, seasonal vegetables, cabernet sauce	32/18
<b>Maine Dry-Packed Sea Scallops</b> ... oxtail barley ragout, oxtail jus	28
<b>Sauteed Monk Fish</b> ...vanilla butternut squash puree, toasted almonds, caramel, brown butter powder	27
<b>Braised Short Ribs</b> ...cippolini onion, carrot puree, crisp polenta, short rib reduction	26
<b>Pan Roasted Atlantic Salmon</b> ...jasmine rice, baby bokchoy, spiced soy butter, curry oil	25
<b>Grilled Pork Tenderloin</b> ... spiced apple puree, country grits, maple jus	24
<b>Crisp Lake Superior Whitefish</b> ... pearl couscous, lemon buerre blanc	22
<b>Airline Cut Chicken Breast</b> ... seasonal vegetables, olive oil poached fingerling potatoes, mustard cream	22
<b>Butternut Squash Ravioli</b> ...sage, parmesan, hazelnut brown butter	20
<b>Risotto of the Day</b> ...Chef's choice	PQ

## SIDES

<b>Sautéed Garlic Spinach</b> ... 5	<b>Seasonal Vegetables</b> ... 6
<b>Potato Wedges</b> ... 5	<b>Jasmine Rice</b> ... 5

### 5 Course Chef's Degustation Menu

**Without Wine Pairing \$ 55/person**

**With Wine Pairing \$75/person**

*(Created spontaneously, for the entire table only)*

**Executive Chef - Jonathan Harootunian**