

## **Cabaret Bar**

<b>Chilled Vichyssoise</b>	11
<i>Potato Leek Soup, Jumbo Lump Crabmeat &amp; Japanese Tobiko Caviar</i>	
<b>Canadian Prince Edward Island Oysters</b>	21
<i>Half Dozen Raspberry Point Oysters on the Half Shell, Cocktail &amp; Champagne Vinegar Mignonette Sauces</i>	
<b>Shrimp Cocktail</b>	21
<i>5 Jumbo Shrimp, Horseradish Ginger Cocktail Sauce</i>	
<b>Chilled Roasted Asparagus Caesar</b>	16
<i>Caesar Dressing, Shaved Parmesan, Sourdough Croutons</i>	
<b>Burrata Salad</b>	16
<i>Arugula, Shaved Fennel, Strawberries, Sichuan Peppercorn Vinaigrette</i>	
<b>Chilled Sicilian Eggplant Caponata Dip</b>	16
<i>Chilled Roasted Eggplant, Niçoise Olives, Capers, Fresh Herbs, Red Wine Vinegar, Croutons</i>	
<b>Surf &amp; Turf Quesadilla [One Steak. One Lobster]</b>	19
<i>Monterey Jack Cheese, Pico de Gallo, Guacamole, Sour Cream, Tomatillo Salsa Verde</i>	
<b>Tagliatelle Primavera</b>	19
<i>Asparagus Tips, Fresh English Peas, Fresh Herbs, Goat Cheese Crema + [Prosciutto-6]</i>	
<b>Angus Beef Burger Sliders</b>	16
<i>2 Beef Patties, Bacon Jam, NY State White Cheddar, Pickled Cucumber Salad</i>	
<b>Side of French Fries</b>	12
<b>Cheese Plate</b>	17
<i>Cotswold—England. A creamy, sweet, and mild, yet full-flavored whole milk English Farmhouse Cheddar with chopped Onions and Chives.</i>	
<i>Rosemary Manchego—Spain. Aged three months, an artisan rosemary flavored sheep's milk cheese with intense flavor and complex herbal undertones.</i>	
<i>Triple Cream Brie—U.S.A. A smooth, soft-ripened, un-pressed cow's milk cheese produced in Michigan with full, buttery, fruity flavors and notes of mushroom.</i>	

## **LITE FARE**