

## **Cabaret Bar**

**Soup du Jour** 11  
*Terrine of Chef's Daily Selection*

**Shrimp Cocktail [5 Jumbo Shrimp]** 21  
*Horseradish Ginger Cocktail Sauce*

**East Coast Oysters** 21  
*Half Dozen Oysters on the Half Shell, Cocktail & Champagne Vinegar Mignonette Sauces*

**Chilled Roasted Asparagus Caesar** 16  
*Caesar Dressing, Shaved Parmesan, Sourdough Croutons*

**Burrata Salad** 16  
*Arugula, Shaved Fennel, Strawberries, Sichuan Peppercorn Vinaigrette*

**Surf & Turf Quesadilla [One Steak. One Lobster]** 19  
*Monterey Jack Cheese, Pico de Gallo, Guacamole, Sour Cream, Tomatillo Salsa Verde*

**Tagliatelle Primavera** 19  
*Asparagus Tips, Fresh English Peas, Fresh Herbs, Goat Cheese Crema*  
*+ [Prosciutto-6]*

**[Side of French Fries]** 12

**Cheese Plate** 17  
*Cotswold—England. A creamy, sweet, and mild, yet full-flavored whole milk English Farmhouse Cheddar with chopped Onions and Chives.*

*Rosemary Manchego—Spain. Aged three months, an artisan rosemary flavored sheep's milk cheese with intense flavor and complex herbal undertones.*

*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.*

## LITE FARE