

Starters

Baked Brie

spiced heirloom tomato jam | applewood smoked bacon jam
arugula-basil pesto | grilled toast 18
“vegetarian upon request”

Seared Scallops

parsnip puree | oranges | blood orange gastrique
petite watercress | charred tomato | fennel gf 17

Citrus Grilled Octopus

ancho-chipotle glaze | citrus segments | white corn
baby bell peppers | english cucumber | daikon | cilantro gf 18

King Crab Cake

smoked paprika sauce | avocado-chimichurri | lemon foam 18

Kurobuta Pork Belly Empanadas

roasted pineapple pico de gallo 15

Creamy Roasted Garlic Flatbread

mozzarella | sundried tomatoes | prosciutto | basil 17

Soup and Salad

Carrot Ginger

maple crema gf 9

Prosciutto & Arugula

honey bee goat cheese | flatbread croutons | almonds
honeycomb | lemon vinaigrette 11
“gluten free upon request”

Roasted Beet Salad

golden balsamic vinaigrette | orange | feta | candied walnuts
shaved fennel | pomegranate gems v-gf 12

Caesar

caesar | anchovies | croutons | parmesan cheese | cherry tomato 13
“gluten free upon request”

Mains

Achiote Hanger Steak

smoked paprika creamed corn | baby bells | yukon potato wedges
Grilled asparagus spears | avocado-chimichurri | shaved radish gf 48

Mary's Duck Breast

coffee rub | farro succotash | pea puree
pickled apple | wild cherry-port jus gf 42

Bone-In Ribeye USDA Prime

bone marrow butter | seasonal vegetables | bordelaise
roasted garlic whipped potatoes gf 59

Kurobuta Long-Bone Pork Chop

smoky pomegranate sauce | seasonal vegetables
roasted garlic whipped potatoes gf 32

Frenched Rack of Lamb

parsley-panko crust | charred sweet carrot and baby bell pepper puree
strained yogurt | confit fingerlings | herb-chimichurri | lamb jus gf 48

Signature Filet & Lobster

black garlic compound butter | seasonal vegetables
roasted garlic whipped potatoes gf 95

Pan Roasted Mary's Chicken

wild mushroom marsala sauce | micro arugula
grilled lemon | roasted garlic whipped potatoes gf 34

Herb Crusted Red Lake Walleye

roasted tomato | seasonal vegetables
lobster sauce | grilled lemon 36

Salmon Fillet

jicama napa cabbage slaw | spring onion soubise | basil risotto arancini
spiced heirloom tomato jam | toasted pumpkin seeds 34

Lobster Carbonara

bacon lardons | peas | parmesan cheese | parsley 38

Prawn Scampi

jumbo tiger prawns | meyer lemon butter sauce
roasted garlic-parmesan potatoes | grilled asparagus spears 38

Burrata Cheese Ravioli

heirloom tomatoes | white corn | pancetta | basil v 28

v: vegetarian gf: gluten free