



## Starters

<b>Soup</b> french onion, gruyere crouton	13
<b>Baby Green Salad</b> beets, bacon lardons, stilton mustard vinaigrette, apple, spiced walnuts	11
<b>Mussels</b> preserved lemon, white wine, saffron, tomato	12
<b>Scallops and Carpaccio</b> seared scallops, raw beef tenderloin, chipotle mayo, parmesan, capers, herbs	16
<b>Charcuterie</b> house cured meats, sausage, pickled vegetable, crostinis, mustard	21
<b>Chef's Tagliatelle</b> seasonal ingredients, hand rolled pasta, reggiano	14
<b>Smoked Cod Cheeks</b> pan roasted NL cod, bacon ceasar salad, garlic parmesan toast	14
<b>Parmesan Frites</b> PEI potatoes, chipolte mayo, Grana Padano	10

## Main Dishes

<b>12oz Striploin</b>	38
<b>8oz Tenderloin</b>	47
<b>14oz AAA Ribeye</b>	48
Steaks with pomme frites, Roquefort butter, demi. seasonal vegetable, dijonnaise	
<b>Veal Cheeks</b> roasted squash, mushrooms, seared scallop, fresh pasta, herb butter	35
<b>Lamb Shank</b> polenta, kale, tomato, lamb sausage	34
<b>Cod herb</b> herb lemon panko breading, mashed potato, kale salad, lobster butter	25
<b>Salmon</b> prosciutto wrapped, duck fat roasted potatoes, shrimp, spinach	29
<b>Madison Burger</b> house pastrami, aged cheddar, dijonnaise, kosher pickle, ciabatta, parm fries	18
<b>QC Duck Breast</b> shallot demi, pardridge berry, roasted mushroom risotto, asparagus	32