

# encore!

## The Soups & Salads

~Creole Chicken and Sausage Gumbo	6
~New England Clam Chowder	6
~Butternut Squash Bisque, Curried Pumpkin Seeds	6
~Caesar Salad with Asiago Crisp and Traditional Dressing	8
~Chef's Garden Greens, Pears, Toasted Almonds, Ohio Goat Cheese, Hard Cider Vinaigrette	8

## The Appetizers

~Poached Jumbo Shrimp Cocktail, Traditional Cocktail Sauce, Mustard Aioli	10
~Seared Hudson Valley Foie Gras, Chef's Daily Inspiration	16
~Chicken Yakitori Hibachi, Coconut Curry Sauce	8
~Chesapeake Bay Crab Cake, Smoked Red Pepper Aioli	9

## The Plates

~Grilled 9oz Pork Chop, Spaghetti Squash Sautee, Sprout Petals, Apple Compote	25
~New Zealand Lamb Rack, Braised Oxtail, Yukon Whippis, Grilled Asparagus	28
~Canadian "Jail Island" Salmon, Gruyere Risotto, Nicoise Relish	23
~Smoked Mozzarella Ravioli, Grilled Artichokes, Mushrooms, Truffled Ricotta	23
~8 oz Crisp Sea Bass, Saffron and Vegetable Broth, Bhutanese Forbidden Rice	29
~Peppered Scallops, Radiatore Pasta, English Peas, Sauce Carbonara	25
~Seared Airline Chicken Breast, Pancetta, Sage, Haricot Verts, Gruyere Risotto	22
~Twin Bacon Wrapped 4oz Filet Medallions, Garlic and Wild Mushroom Ragout, Onion Gratinee	30
~12 oz New York Strip Steak, Grilled Asparagus, Yukon Whippis, Creamed Worcestershire	30

*Chef de Cuisine*  
*Jim Barnhart*

*An 18% Gratuity Will Be Added to Parties of 8 or More*

*There is an increased danger in consuming raw or undercooked seafoods and meats  
Those with food allergies should alert their server prior to ordering*

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