



## **SMALL PLATES**

SEAFOOD CHOWDER, focaccia crisps, chives, bacon crumble  
12

WINTER SALAD, roasted squash, pumpkin seed crumble, pecorino, honey dressing  
14

ROMAINE SALAD, caesar dressing, croutons, triple smoked bacon  
14

BEEF CARPACCIO, juniper aioli, quail eggs, onion bread crisp, radish shoots  
18

GOAT CHEESE FRITTERS, roasted beets & pine nut salad, fig dressing  
14

CHARCUTERIE & CHEESE, house made pickles, mustard, stone fruit jam, bread  
25

## **LARGE PLATES**

SALMON, gnocchi, squash, spinach, lemon emulsion  
27

HALIBUT, chorizo, mussels, cilantro butter  
34

GNOCCHI, squash, spinach, lemon butter  
26

STEAK & FRITES  
32

SILVERTIP BURGER, aged cheddar, brioche bun, lettuce, tomato, pickle  
18

PRIME BEEF TENDERLOIN, buttermilk mash potato, roasted carrots, peppercorn sauce  
5 oz 40 ~ 10 oz 62

PRIME STRIPLOIN STEAK, fingerling potato, shallots, spinach, red wine jus  
57

PRIME RIBEYE, roasted root vegetables, potato torte, red wine jus  
65



## TABLE D'HÔTE MENU ~ \$50 PER PERSON

FRENCH ONION SOUP, cheese, thyme, bread

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GARLIC PRAWNS, butter, garlic, bread

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CHARCUTERIE & CHEESE, house made pickles, apple jam



DUCK BREAST, potato & duck leg hash, brussel sprouts, cherry demi

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CHICKEN, potato pave, roasted root vegetables, red wine jus

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RISOTTO, lobster, english peas, parmesan



TIRAMISU, lady finger, whipped cream, chocolate

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LEMON CRÈME BRÛLÉE, burnt sugar, lemon peel, biscotti

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FLOURLESS CHOCOLATE CAKE, berry coulis, vanilla ice cream

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### FEATURED DESSERT TRIO

## SPECIALTY HOT DRINKS

1oz 9 ~ 2oz 14

Irish coffee  
jameson irish whiskey

B52 coffee  
kahlua, grand marnier, baileys

Monte Cristo coffee  
Kahlua and grand marnier

Spanish coffee  
kahlua, brandy

Blueberry tea  
amaretto, grand marnier, earl grey

Jerry's hot cocoa  
sailor jerry rum, butter ripple schnapps

Harvest cider  
harvest crown royal, cinnamon, butter

Silvertip coffee  
maple crown royal, whipped cream