

FROM OUR KITCHEN

TO START

Tequila Ceviche

Shrimp & Sea Scallops dressed with tequila, topped with corn puffs and Citrus

\$29

Scotch Gravlax

Smoked salmon cured in a peated scotch topped with creme fresh and pickled red onion

\$33

Arancini Milanese

Saffron and porcini Fontina stuffed arancini, with Calvados béchamel and herb salad

5pc \$20

MAIN

Filet Au Poivre

8oz Filet Mignon pan seared with a cognac peppercorn sauce & frites

\$79

Duck Old Fashioned

*Pan-seared Duck Magret with a Grand Marnier reduction, served with a herb salad
and frites*

\$54

Short Ribs

*Braised short ribs upon silken mashed potatoes and sautéed mushrooms, topped with
a whipped Spanish brandy - mustard and fresh grape salad.*

\$56

Glen Chicken (a la Dram Central)

Pan seared chicken breast served with whisky sauce mash potatoes & herb Salad

\$38

SIDE

Pommes Frites

*tossed in parmesan and parsley, paired with a Japanese whisky and
yuzukoshō-infused ketchup*

\$18

Grilled Asparagus \$15

Heirloom tomato salad \$15

Creamed Spinach \$15

DESSERT

Jean George's Chocolate Cake

*A classic dessert with a molten Valrhona center, paired with a passionfruit Vanilla
Bourbon Crème Anglaise*

\$24

Sticky Toffee Pudding

Paired with a warm vanilla bourbon sauce & whipped cream

\$15

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**Automatic gratuity of 20% will be added to any parties over 6.*