


DE T T E R A

RESTAURANT  WINE BAR

Appetizers

HEARTH ROASTED RUBY BEETS

Cumin Spiced Greek Yogurt, Toasted Pine Nuts, Sumac, Pomegranate Seeds 13

CHOPPED BELGIAN ENDIVE SALAD

Shaved Local Apples, Crumbled Blue Cheese, Warm Bacon Vinaigrette 15

CAESAR SALAD

Hard Boiled Egg, Pickled Red Onion, Croutons, Shaved Parmesan, Caesar Dressing 12

PRINCE EDWARD ISLAND

OYSTERS

A Daily Selection Of Market Fresh Oysters Topped With Our Signature Kaffir Lime Granita 21

YELLOWFIN TUNA TARTARE

Yellowfin Tuna, Avocado, Radishes, Lemon Oil, Soy Sauce, Crispy Wontons 18

WOOD OVEN ROASTED BABY SPANISH OCTOPUS

Fingerling Potatoes, Kalamata Olives, Scallions, Romesco Sauce 16

MUSHROOM TOAST

Local Mushrooms, Buffalo Milk Burrata, Black Truffle Aioli 13

BRAISED SHORT RIB TOAST

Caramelized Onion and Goats Cheese Spread, Roasted Honeynut Squash, Fresh horseradish, Pecorino 15

DEEP FRIED SWEET AND SOUR BRUSSELS SPROUTS

11

HAND MADE BUCATINI AND MEATBALLS

Beef, Veal and Pork Meatballs, Slow Sauce, Parmesan, Basil 14/28

Entrees

HOOK AND LINE CAUGHT

GOLDEN TILE FISH

Stir Fried Napa Cabbage, Green onion, Sweet Soy Ginger Butter 36

WOOD OVEN ROASTED

DORADE ROYAL

Broccoli Rabe, Crispy Polenta, Lemon Garlic Jus 34

JUMBO DAY BOAT SCALLOPS

Sweet Onion Soubise, Delicata Squash, Watermelon Radish, 40

ROASTED CHICKEN ROULADE

Our Classic Stuffed All Natural Chicken Breast, Charred Brussles, Cider Braised Golden Beets, Roasted Parsnips, Rosemary Chicken Jus 30

GRILLED 12OZ NY STRIP STEAK

Roasted Carrots, Caramelized Onions, Fingerling Potatoes, Asparagus, Beef Jus 45

MAGRET DUCK BREAST

Roasted Butternut Squash, Chestnuts, Hen Of the Woods Mushrooms, Dry Cherry Duck Jus 34

BRAISED COLORADO LEG OF LAMB

Potato Gnocchi, Lobster Mushrooms, Tuscan Kale, Roasted Carrots, Lamb Jus 35

GRILLED 14OZ BERKSHIRE

PORK CHOP

Herbed Spatzle, Braised Red Cabbage, Gala Apples, Rosemary Pork Jus 28

THE BURGER

Grilled Sirloin, Sunny Side Up Egg, Morbier Cheese, Crispy Shallots, Special Sauce 22

CHARRED "CENTER CUT"

CAULIFLOWER STEAK

Local Cauliflower, Beluga Lentils, Sweet and Sour Bok Choy, Butternut Squash Emulsion 22