



## Starters

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|--|---------------------|
| <b>French Onion Soup</b><br><i>Sourdough Croutons, Gruyère Cheese</i>  | <b>10</b>           |
| <b>New England Clam Chowder</b><br><i>Potato, Celery, Manila Clams, Double Smoked Bacon</i>  | <b>12</b>           |
| <b>Roasted Beet Salad</b><br><i>Tempura Fried Yogurt, Pumpkin Seed Vinaigrette, Micro Seedlings</i>                                      | <b>16</b>           |
| <b>Traditional Caesar Salad</b><br><i>Romaine, Caesar Dressing, White Anchovies, Caraway Croutons, Crisp Pancetta, Reggiano Shavings</i> | <b>14</b>           |
| <b>Caprese Salad</b><br><i>Fresh Mozzarella and Aged Balsamic, Vine Ripened Tomato, Micro Basil, Fine Olive Oil</i>                      | <b>16</b>           |
| <b>Oysters</b><br><i>Fresh East and West Coast Selections</i>  | <b>Market Price</b> |

|   |                        |
|---|------------------------|
| <b>Apple Cured Salmon</b><br><i>Candied Walnuts, Macintosh Apple Gremolata, Apple Cider Vinaigrette, Mini Frisee</i>                | <b>18</b>              |
| <b>Scallops</b><br><i>Butternut Squash Puree, Tamarind Glaze, Satsuma Tangerine</i>   | <b>21</b>              |
| <b>Foie Gras</b><br><i>Crunchy Granola Streusel, Golden Gooseberry, Foie Gras, Chili Chocolate Reduction</i>                        | <b>21</b>              |
| <b>Tempura Shrimp</b><br><i>Japanese Dipping Sauce</i>  | <b>24</b>              |
| <b>Shrimp Cocktail</b><br><i>Spice Poached, Tomato Horseradish Sauce</i>  | <b>24</b>              |
| <b>Oysters Rockefeller</b><br><i>Fresh Oysters, Sautéed Spinach, Double Smoked Bacon, Parsley Crust, Pernod Emulsion</i>            | <b>24</b>              |
| <b>Iced Shellfish Tower</b><br><i>Oysters, Shrimp, Mussels, Clams, Lobster, Dijon Aioli, Alaskan King Crab Legs (Min. 2 People)</i> | <b>(per person) 40</b> |

## Prime Cuts

*All Steaks served with Shallot Butter and 17 Noir Signature Steak Sauce*

|                        |       |    |          |
|------------------------|-------|----|----------|
| <b>CANADIAN Prime</b>  |       |    |          |
| <b>Beef Tenderloin</b> | 8 oz  | 42 | 10 oz 46 |
| <b>Rib Eye</b>         | 20 oz | 46 |          |
| <b>Prime Rib</b>       | 10 oz | 36 | 16 oz 42 |

|   |          |
|---|----------|
| <b>CERTIFIED CANADIAN ANGUS</b>         |          |
| <b>Signature Rib Eye Lollipop for 2</b> | 36 oz 84 |
| <b>Provimi Veal Chop</b>                | 16 oz 47 |

|                       |                      |
|-----------------------|----------------------|
| <b>USDA Prime</b>     |                      |
| <b>New York Strip</b> | 10 oz 44<br>14 oz 49 |

### KOBE BEEF – Daily Selections

*Steak Toppings and Sauces  
Bearnaise, Red Wine, 3 Peppercorn Brandy  
3 each*

## Sides *8 each*

|                                       |                                       |                                      |
|---------------------------------------|---------------------------------------|--------------------------------------|
| <b>Classic Baked Potato</b>           | <b>Truffled Mac&amp;Cheese</b>        | <b>Creamed Spinach</b>               |
| <b>Beer Battered Onion Rings</b>      | <b>Potato Puree</b>                   | <b>Rapini, Garlic Chili</b>          |
| <b>Truffled Parmesan Potato Chips</b> | <b>Harvest Vegetables</b>             | <b>Cauliflower Gratin</b>            |
| <b>Roasted Wild Mushrooms</b>         | <b>House Cut Fries, Onion Ketchup</b> | <b>Rainbow Beets, Balsamic Glaze</b> |

## Entree Compositions

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| <b>Lamb Rack</b><br><i>Sweet Onion Puree, Ratatouille, Minted Jus</i>  | <b>52</b>           |
| <b>Veal Oscar</b><br><i>Striploin, Crab Meat, Bearnaise Sauce, Roasted Root Vegetables, Cippoline Onions, Red Wine Jus</i> | <b>48</b>           |
| <b>Butternut Squash Risotto</b><br><i>Brussel Sprout Leaves, Double Smoked Bacon, Goat's Cheese</i>                        | <b>21/34</b>        |
| <b>Chicken</b><br><i>Pommes Mouseline, Fricassee of Wild Mushrooms, Honey Glazed Root Vegetables</i>                       | <b>32</b>           |
| <b>Bison Short Ribs</b><br><i>Parsnip Puree, Baby Carrots, Bison Ravioli, Natural Reduction</i>                            | <b>38</b>           |
| <b>Duck Sous Vide</b><br><i>Duck Breast, Goat Cheese and Cape Gooseberry Tartlet, Seared Foie Gras, Port Wine Sauce</i>    | <b>48</b>           |
| <b>Wild King Salmon</b><br><i>Caramelized Endive, Cauliflower Puree, Pomegranate Reduction</i>                             | <b>36</b>           |
| <b>Grouper</b><br><i>Chorizo Sausage, Bay Harvest Vegetables, Lentil Veloute</i>   | <b>38</b>           |
| <b>Chilean Seabass</b><br><i>Sun Choke Puree, Swiss Chard, Vanilla Coconut Sauce</i>                                       | <b>38</b>           |
| <b>Whole Atlantic Lobster</b><br><i>Steamed or Broiled, Seasonal Vegetable, Potato Puree</i>                               | <b>Market Price</b> |