

# kindle

## FIRST COURSE



~ **SEARED YELLOWFIN TUNA NIÇOISE** ~  
RARE PEPPER-CRUSTED TUNA WITH  
TRADITIONAL ACCOMPANIMENTS  
\$12

~ **CRAB NORFOLK** ~  
FRESH CHESAPEAKE LUMP CRABMEAT,  
RED BELL PEPPER & VERMONT CHEDDAR CORNBREAD  
\$17

~ **MMM...MUSSELS** ~  
IN A BROTH OF CHARDONNAY, SHALLOTS,  
LEEK & ITALIAN PARSLEY  
\$10

~ **HOUSE SMOKED TROUT SPREAD** ~  
TOASTED RUSTIC BREAD, CORNICHONS, CAPERS,  
COUNTRY MUSTARD  
\$9

~ **BLACK & WHITE PIZZA** ~  
ROASTED GARLIC SAUCE, BLACK TRUFFLE RICOTTA,  
ASIAGO, FRESH MOZZARELLA, WHITE TRUFFLE OIL  
\$12

~ **STEAK TARTARE** ~  
BEEF TENDERLOIN HAND CHOPPED AT THE ORDER,  
TANGY CAPER-ONION DRESSING,  
TOASTED CIABATTA BREAD  
\$12

~ **DECONSTRUCTED LOBSTER RAVIOLI** ~  
HANDMADE PASTA OVER CHUNKS OF MAINE LOBSTER,  
TRUFFLE RICOTTA, LOBSTER DEMI-GLACE  
\$14

~ **KINDLE FIRE FRIES** ~  
CRISPY, WITH ESSENCE OF ROASTED CHILES, PARMESAN &  
ROMANO, WITH ROASTED GARLIC MAYONNAISE  
\$6

~ **GAZPACHO** ~  
WITH TEQUILA-CILANTRO SORBET  
\$7

~ **SOUP OF THE DAY** ~  
\$7

~ **BABY BEET SALAD** ~  
BABY GOLDEN, STARLIGHT AND RED BEETS,  
BRIE CROUTON, BABY GREENS IN SHERRY VINAIGRETTE  
\$8

~ **GOAT CHEESE AND BABY GREENS** ~  
PANKO CRUSTED GOAT CHEESE, GRAPE TOMATOES AND  
TOASTED PINE NUTS IN CHAMPAGNE VINAIGRETTE  
\$8

~ **SPINACH & ARUGULA SALAD** ~  
LIGHTLY DRESSED IN OLIVE OIL & MUSCAT DRESSING  
WITH ROMA TOMATOES AND SWEET CORN  
\$7

## SECOND COURSE



~ **PAN ROASTED FILET MIGNON** ~  
PINOT NOIR DEMI-GLACE, CRISPY POTATO CAKE, BABY ARUGULA AND  
SPINACH, SAUTÉED EXOTIC MUSHROOMS  
\$29

~ **PRINCESS CUT** ~  
\$19

~ **THE TUNA SLAB STEAK** ~  
14 oz OF YELLOWFIN TUNA, LOBSTER-CHILI BUTTER, ROASTED GARLIC MASHED POTATOES,  
BABY GREENS TOSSED WITH SHERRY VINAIGRETTE  
\$32

~ **SEA BASS** ~  
WITH SWEET CORN, EDAMAME, RED PEPPER AND ASPARAGUS SAUTÉ, BEURRE BLANC  
\$29

~ **STEAK "SANDWICH"** ~  
GRILLED HANGAR STEAK, THICK CUT SOURDOUGH TOAST, CARAMELIZED ONIONS,  
POINT REYES BLUE CHEESE, ROASTED TOMATOES, FRENCH FRIES  
\$23

~ **GRILLED WILD SALMON** ~  
GRIDDLED ASIAGO POLENTA, ASPARAGUS, ROASTED ARTICHOKE HEARTS, RED PEPPER COULIS  
\$25

~ **SPICED ROAST CHICKEN** ~  
HERBED HONEY GLAZE, SMOKED PAPRIKA, GRUYERE MAC & CHEESE, WITH BABY GREENS  
\$21

~ **DIJON CRUSTED HALIBUT** ~  
OVER SAUTÉED MUSHROOMS, ASPARAGUS, SHALLOTS & TRUFFLE OIL  
\$28

~ **CAMPANELLE PASTA** ~  
TRUMPET-SHAPED PASTA TOSSED WITH VINE-RIPENED TOMATOES, ASPARAGUS, CARAMELIZED FENNEL,  
BASIL PESTO, WITH PECORINO-ROMANO TUILLE  
\$18

~ **THE FILET BURGER** ~  
IN-HOUSE GROUND TENDERLOIN OF BEEF, VERMONT CHEDDAR, SMOKED BACON, BRIOCHE BUN, FRENCH FRIES  
\$14

## SIDES

SWEET CORN SAUTÉ ~ \$4  
MASHED YUKON GOLD POTATOES ~ \$4  
GRUYERE MAC & CHEESE ~ \$5

GRILLED ASPARAGUS ~ \$4  
GRILLED BROCCOLINI ~ \$4  
FRENCH FRIES ~ \$4

eat • drink • glow

CHEF/OWNER IAN CRANDALL

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE ~ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS