



TUSK & TROTTER
AMERICAN BRASSERIE

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 **DINNER MENU** 
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STARTERS

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| Pommes Frites4
<i>Herb du Provence glazed, truffled, or salt & pepper frites.</i> | “Chips” and Dip5
<i>Prosciutto chips, mango pico dipping sauce.</i> |
| Risotto Balls8
<i>Deep-fried with ground beef, housemade sausage, sun-dried tomatoes, parmesan, fresh herbs, roasted garlic basil aioli.</i> | Seafood Croquette10
<i>Lobster, shrimp, scallops, roasted garlic, scallions, Creole mustard, warm arugula salad, roasted red pepper coulis</i> |
| Maple-Cured Smoked Pork Belly ...11
<i>House-cured bacon, curried gastrique, deep fried “egg,” pecan dust, herb salad.</i> | Meat Board11
<i>Duck pastrami, duck confit, country pâté, mixed nuts, dried fruits, and crostinis.</i> |

SOUP & SALADS

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| Italian Peasant Soup5
<i>Cannellini beans, tomato, garlic, onion, carrot, celery, Angus ground beef, housemade sausage, ditalini.</i> | Grilled Caesar Salad6
<i>Grilled Romaine lettuce, Bacon-Caesar dressing, red onion, roma tomatoes, parmesan.</i> |
| Crispy Pig Ear Salad8
<i>Mixed greens, grilled peaches, grape tomato, pecans, feta cheese, sherry-creole mustard vinaigrette.</i> | Seasonal Garden Salad6
<i>Seasonal vegetables, herb vinaigrette, arugula, dates, almonds, bacon, herbed chevre.</i> |
| House Salad6
<i>Organic mixed greens, tomato, onion, olive oil, red wine vinegar.</i> | |

TARTINES, SLIDERS & BURGERS

Served with your choice of herb du Provence glazed, truffled, or salt & pepper frites.

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| Duck Slider Trio15
<i>Duck confit, spicy lime aioli; duck pastrami, feta, caramelized onions, curry crème fraiche; duck country pâté, Dijon mustard, bacon, red grapes.</i> | The “Teeree” Burger12
<i>7 oz. lamb, pickled cucumber, onion, red bell pepper, horseradish crème fraiche, feta cheese.</i> |
| Panko-Crusted Red Snapper Tartine15
<i>Open faced with Provençal slaw of tomato, black olive, carrots, garlic, shallots, zucchini, peppers, & fresh herbs on a housemade baguette.</i> | |

 **DINNER ENTRÉES** 

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| Truffled Shellfish Risotto24
<i>Lobster, tiger shrimp, scallops, roasted garlic, corn, wild mushroom, fresh herbs, white truffle oil.</i> | Vegetarian Picnic12
<i>Quinoa, cous cous, seasonal vegetables, arugula, frico, vindaloo-curry gastrique.</i> |
| Marinated Grilled Pork Chop20
<i>Sautéed arugula, root vegetable mash, mixed fruit mostarda sauce.</i> | Grilled Ribeye28
<i>Fresh herbs, roasted garlic compound butter, potatoes foresetiére.</i> |
| Baby-Back Ribs15
<i>Housemade BBQ sauce, warm potato salad.</i> | Petit Filet Mignon24
<i>6 oz. Filet with Sauce Robert, seasonal vegetables, & pomme frites.</i> |
| Housemade Tagliatelle & Meatballs ...15
<i>Angus beef, Italian sausage, & ground lamb meatballs, tagliatelle pasta, with a fresh tomato basil sauce.</i> | Poutine15
<i>Truffled frites, congac-herb demi-glace, chevre, meat loaf.</i> |
| Kobe Dog11
<i>Kobe beef frank, mostarda, tomato chutney, caramelized onions, served on a housemade brioche bun with truffle frites.</i> | Mediterranean Pizza12
<i>Prosciutto, Italian sausage, pepperoni, mozzarella, marinated olives, roasted peppers, onions, garlic, olive oil, arugula, feta on a housemade pizza crust.</i> |
| Roasted Supreme Chicken Breast17
<i>Sautéed spinach, lyonnaise potatoes, maple bacon-creole mustard demi-glace.</i> | |

**Vegetarian and Vegan dishes available upon request. **Menu items subject to change due to seasonal availability.*