



# DINNER

Monday - Saturday - 4 pm - 10 pm  
Sunday - 4 pm - 9 pm

## STARTERS

- Frites 6**  
thyme | truffle Parmesan
- Brussels Sprouts 11**  
crispy cauliflower, balsamic reduction, bacon, shaved Parmesan
- Baked Brie 15**  
red pepper jam, chives, crostinis

- GF Popcorn of the Moment 6**
- v Veggie Lettuce Cups 11**  
iceberg, mushroom, water chestnut, bamboo shoots, bean spouts, carrots, ginger hoisin sauce - add chicken \$6
- Duck Confit Tacos 12**  
three corn tortillas, avocado mash, cabbage, salsa, onion, cilantro, jalapeno

## HOUSE-MADE SOUPS

- French Onion Soup 10**  
country French bread, melted Gruyère

- v Curried Vegetable & Lentils 10**  
crispy yams, onion Bhaji

- GF v Roasted Red Pepper Soup cup 4 | bowl 9**

## GREENS

add chicken 6 | salmon 7 | Mahi Mahi 7 | steak 9 | crab-cake 7 | turkey 5 | roast beef 5

- v House Salad 9**  
mixed greens, crisp radish, tomato, red onions, feta, croutons, red wine vinaigrette

- Caesar 12**  
romaine, Parmesan, avocado, tomatoes, shaved almonds, croutons

- GF v Currant Salad 12**  
spinach, assorted berries, currants, feta, balsamic vinaigrette

- GF v Kale Salad 10**  
cranberries, apple, almonds, blue crumble, lemon honey vinaigrette

- GF Wedge 11**  
baby iceberg, red onion, maple-pecan bacon, tomatoes, maple reduction, blue cheese crumbles & dressing

- GF D Grilled Salmon Salad 18**  
mix greens, citrus segments, lemon truffle vinaigrette

## ENTRÉES

- Pan Seared Half Chicken 22**  
herb-roasted baby carrots, potato puree, grain mustard beurre blanc, honey lavender glaze, crispy parsnips
- Plum & Port Wine Braised Short Ribs 25**  
roasted shallots, creamed spinach, garnet yams, gremolata
- Grilled Salmon 27**  
pine nuts, dried cranberry asparagus, lemon Risotto, ginger gastrique
- v Assenti's Rigatoni 18**  
whole roasted garlic, summer peas, caramelized onions, Parmigiana Reggiano, Harissa sauce
- Brasserie Burger 18**  
arugula, white cheddar, caramelized onion, cornichon aioli on a brioche bun  
~ add egg 2 ~
- Short Rib French Dip 16**  
short rib, cheddar, onion straws, spicy mustard, on French bread, served with au jus

- Steak Frites 40**  
crusted Ribeye, mushroom, caramelized onion, truffle Parmesan or thyme shoestring potatoes, red wine demi-glace, tarragon béarnaise
- Crispy Duck Confit 28**  
grilled asparagus, curry spiced lentils, elderflower & mango reduction, micro-greens
- Pink Peppercorn Crusted Ahi Tuna 24**  
avocado, chimichurri, tomato, roasted fingerling potato, haricots verts, spinach
- Coconut & Cashew Crusted Halibut 27**  
melted leeks, caramelized cauliflower & Yukon mash, Meyer lemon beurre blanc, crispy leeks
- Crispy Pork Belly 23**  
haricots verts, fennel, risotto cake, sherry glazed
- Croqué Monsieur | Madame 15**  
country ham, bechamel, Gruyère on country French bread  
~ add egg 2 ~

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF Gluten-Free v Vegetarian V Vegan D Dairy Free