



# ANGEL SHARE

Inspired by the charm of French cuisine, our menu reimagines nostalgic, elevated comfort food that is both sophisticated and accessible.

## APPETIZERS & CANAPÉS

### CRISPY CONFIT POTATOES

Smoked Garlic Aioli

GF DF

### LOBSTER ROLLS

Brioche, Pickled Celery, Mayonnaise

### SHRIMP SALAD

Butter Poached, Lemon, Pickled Shallot, Butterleaf

GF

### CHEESE BALL

Cream Cheese, Aged Cheddar, Nuts, Pickled Vegetables, Cracker

### CHARCUTERIE

Locally Sourced, Preserves, Pickled Vegetables, Focaccia

## SALADS

### PANZANELLA

Fresh Mozzarella, Pickled Onion, Toasted Bread, Romaine, Tomato Vinaigrette

### CUCUMBER CHICKPEA

Sous Vide Onion, Toasted Pumpkin Seed, Spinach, Fresno Pepper, Mint Basil Yogurt Dressing

GF

### ICEBERG SALAD

Blue Claire, Smokeshow Bacon, Tomato, Herb Vinaigrette

GF

### CARROT SALAD

Peeled Carrot, Apple, Pecan, Golden Raisin, Truffle Gouda, Honey Pecan Dressing

GF

### PROTEIN ADDITIONS:

Butter Poached Lobster Tail

GF

Butter Poached Prawns

GF

Confit Chicken

GF DF

Flat Iron Steak

GF

*If you have any food allergies or dietary restrictions, please inform your server before ordering so we can accommodate your needs appropriately.  
Pricing does not include applicable taxes and gratuity*



## TARTAR MENU

Served with Ripple Chips

### CLASSIC BEEF

Shallot, Grainy Dijon, Brandy, Cured Egg Yolk, Pickles

### TUNA

Pickled Peppers, Tarragon Mayonnaise, Fresh Herbs

*Our tartare dishes contain raw fish and beef, which are sourced with care to ensure high quality and safety. If you have any concerns about consuming raw ingredients, please consult with your server or opt for one of our fully cooked options.*

## ENTREES

### BEEF BURGER WITH BONE MARROW BORDELAISE

Toasted Brioche Bun, Truffle Gouda, Roasted Garlic Mayonnaise

### STEAK & POTATO

Marinated Flat Iron, Peppercorn Mustard Sauce, Lyonnaise Potatoes

GF

### BRAISED LAMB SHANK

Rice Pilaf, Arugula, Smoked Dried Tomato, Sweet & Sour Cabbage, Cherry Jus

GF

### VEGETABLE PAVE

Celery Root Purée, Mushroom Ragout, Tomato Pepper Jam, Watercress

GF V

### CONFIT CHICKEN

Locally Made Pasta, Ground Sausage, Leek, Tomato, Smoked Garlic, Fresh Herbs, Citrus Butter Sauce

### BC HALIBUT

Brown Butter Soubise, Roasted Radish, Green Vegetables, Toasted Almonds

### MARKET FEATURE

Rotating, Chef Inspired

## DESSERTS

### CROWN BRÛLÉE

Shortbread, Red Wine Jam

GF

### UPSIDE DOWN CAKE

Local Stone Fruits, Butterscotch Sauce

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