



## Soups

Gazpacho 7 "5" Onion Soup 6

## Appetizers

**Calamari fumé**- Smoked calamari chilled and served over a cassoulet of tomatoes, cucumber, and peppers. 8

**Brie Grille**- Grilled imported brie, fresh raspberry compote, and grilled pita. 10

**Pommes Frites**- Hand cut shoestring fries, fried golden and tossed with fresh arugula and truffle salt, srirachi aioli. 6

**Tuna Tartar**- Sushi grade Ahi tuna layered with guacamole, cilantro oil, and crisp tortillas. 10

**Wild Mushroom Pierogies**- Fresh wild mushrooms mixed with fluffy mashed potatoes sautéed and served with a pancetta and pistachio cream sauce. 8

**Mediterranean Hummus**- roasted garlic, capers, artichokes, and Greek olives served with grilled pita. 8

**Gnocchi Azulé**- Fresh gnocchi tossed with brown butter, gorgonzola, and crisp pancetta. 9

**Shrimp la Sucre**- Sugar cane skewered shrimp blackened and served with pineapple salsa. 10

**"24" Antipasti**- Local Charcuterie, aged cheese, Greek olives, and roasted peppers. 8

## Salads

**Sesame tuna**- Soy glazed pears, spring mix, white balsamic vinaigrette, wasabi crispy rice stick, and sesame crusted tuna. 14

**Traditional Caesar**- Romaine, fresh parmesan, homemade croutons, anchovies, and Caesar dressing. 7

**Pineapple Shrimp salad**- Three jumbo shrimp seared, arugula, pineapple salsa, goat cheese, with a sweet and spicy honey dressing. 14

**Chicken Waldorf**- Fresh Bibb lettuce, grilled chicken, sliced apples, red grapes, Gorgonzola, candied walnuts tossed in a creamy white zinfandel dressing. 13

## Grilled Flat Bread Pizzettes

**Blanco**- Ricotta, artichoke, parmesan, garlic, oil, and roasted peppers. 9

**Margherita**- Homemade sauce, buffalo mozzarella, fresh basil. 7

**Pizette du jour**

## Entrees

**"24" Burger**- choice of certified Angus beef, or fresh ground Bison, onion straws, beefsteak tomato, micro greens, srirachiaioli. (Your choice of gorgonzola, cheddar, aged provolone) Beef-9 Bison-10

**Scallops l'Orange**- Seared scallops, jumbo crab, fresh risotto, Blood orange buerreblanc. 20

**Fire Roasted Scampi**- Sautéed Jumbo shrimp, fire roasted tomatoes, peppers, and garlic tossed with lemon pepper fettuccine. 18

**Barrel fish en Phyllo**- Fresh barrel fish wrapped in phyllo dough baked golden served with an apricot butter and spring vegetables. 18

**Steak Frites "Madison"**- Marinated hangar steak grilled to your liking served over truffled arugula fries and herb butter. 16

**Lamb Mustardo**- Mustard Encrusted Lamb rack, served with garlic Jus, and roasted garlic Asiago potatoes. 22

**Lobster Mac&Cheese**- Fresh lobster, four cheese alfredo sauce, fresh macaroni, & a crispy panko topping. 18

**Honey Bourbon Chicken**- buttermilk marinated chicken fried with a corn crust and topped with a sweet honey bourbon glaze. 16

**Coq Au Vin**- Braised chicken sautéed with mushrooms, onions, tomato, and simmered in a merlot wine butter sauce served over fresh risotto. 16

**Ny Strip Italiano**- Black Angus Striploin marinated in olive oil, garlic, basil and a hint of lemon grilled to your liking served with roasted garlic asiago potatoes and creamed spinach. 24

**Soft Shell Crab sandwich**- pan fried soft shell crab, potato roll, micro greens, tomato, and fresh remoulade, served with pickle fries. 13