

Ko'Sin

Starters

Native Onion Soup

litoi Onions | Mexican Onions | Sweet Onions | Gruyere Cheese Crostini
8

Shrimp Cocktail

Virgin Bloody Mary Relish | Celery | Chemeith Shards
15

Artichoke & Crab Dip

Crab & Mornay Fondue | Meyer Lemon | Thyme | Black Garlic
14

Buffalo Tartare

Grain Mustard | Gherkins | Anchovy | Shallot
15

Charcuterie & Imported Cheese

House Pate | Game Sausages | Parma Ham | Global Cheese | Olives
14

Greens

Caesar Salad

Romaine Lettuce | Asiago Cheese | Tear Drop Tomatoes
8
Chicken 11

Belgium Endive & Arugula Salad

Prosciutto | Apples | Goat Cheese | Candied Walnuts | Aged Sherry Vinaigrette
10

Bistro Salad

Tiny Greens | Tomatoes | Cucumbers | Onions | White Herb Balsamic Vinaigrette
8

Entrees

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Grilled Pork Porterhouse

Sage Potato Coins | Zucchini Lasagna | Red Wine Mustard Reduction
\$27

Gnocchi

Wild Mushrooms | Pearl Onions | Aged Vintage Port | Verdalogas | Pecorino Cheese
\$20

Mesquite Grilled Buffalo Rib - Eye

Grilled Yukon Mash | Creamed Spinach | Marinated Local Tomatoes
\$38

Pan Seared Crab Cake

Panko | Couscous | Bell Peppers | Asparagus | Capers Remoulade
\$32

Braised Short Ribs

Roasted Root Vegetables | Polenta | Red Wine Demi-Glacé
\$34

Diver Scallops

Warm Bacon Spinach Salad | Fingerling Potatoes | Toasted Corn Puree
\$29

Peppercorn Crusted Filet Mignon

Truffle Frites | Brioche Crostini | Ratatouille
\$36

10 oz Herb Roasted Chicken Breast

Local Herb Rub | Fingerling Potato Hash | Mushroom Fondue
\$25

Pan Seared Wild Salmon

Wild Mushroom & Artichoke Polenta | Smoked Cheddar Cheese | Broccolini
\$32

12oz Grilled New York Strip Steak

Gorgonzola Cheese Crumbles | Garlic Mashed Potatoes | Baby Carrots
\$38

Entrecote

Mushrooms & Onions | Fig & Potato Mash | Balsamic Demi
\$21

18% gratuity will be added on to parties of 6 or more

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

Michael O'Dowd | Executive Chef