



Dinner | Winter | 2017

To Share

- BRUSSELS SPROUTS** *gf* browned butter, bacon, sage, shallots, caramelized apple, balsamic glaze 12
MUSSELS & CLAMS *gf* steamed clams, pei mussels, sliced garlic, sweet onion, chardonnay, lemon 16
BUTTERED APPLE FLATBREAD brie, feta, buttered apples, sweet onion, shaved fennel, lemon peel, parm 9
MASCARPONE TOAST whipped mascarpone, truffled honey, sea salt, crushed almonds 9
FRENCH ONION SOUP *V* crispy carrots, bread crumbs & pesto verde 8

Salads

- PERSIMMON PANZANELLA** charred brie, warm crouton, baby heirlooms, almond, pesto, citrus 13
LAFAYETTE greens, sliced cucumber, cherry tomato, berries, crushed walnut, goats milk cheese, croutons 12
THE WEDGE *gf* iceberg lettuce, yogurt-herb, gorgonzola, heirloom tomato, maple bacon, balsamic 12
CHOPPED COBB *gf* grilled chicken, bacon, hard poached egg, heirloom tomato, avocado, cucumber 14
KALE & PANCETTA *gf* shaved brussels, kale, apples, crispy chickpeas, dried apricot, pancetta & parm 13

Half Salad 8 | Side Salad 7 | Add-on's: Prawns 6.25 | Chicken 4.95 | Salmon 6.25

Entrées

- MARKET FISH** *gf* pan seared, squash puree spring succotash, sundried tomato-fennel relish, pancetta AQ
POLENTA & RAGOUT *gf* beef ragout, mushrooms, shallot, sliced garlic, roasted tomato, herbs, parm 26
GRILLED LAMB CHOPS *gf* Australian lamb, scalloped potatoes, roasted vegetables, lemon-herb oil 35
SHORT RIB STEW *gf* potatoes, celery, carrots, roma tomatoes, veal demi broth 22
LINGUINI & CLAMS manila clams, lemon, herbs, white wine, butter, cream, chili flakes, shaved fennel 22
BAKED RIGATONI & CHEESE *V* mozzarella, cheddar, asiago, parmesan, bread crumbs & spanish spices 13
SEAFOOD STEW *gf* mussels, clams, prawns, calamari, garlic, lemon, fennel, sauv blanc, tomato broth 24
BLACKENED SALMON *gf* spices and salts, seasonal veggies, brown rice & quinoa pilaf, pesto verde 22
PASTA PUTTANESCA sliced garlic, shallots, tomato, kalamata olives, capers, anchovy, linguini, parm 19
HONEY FRIED CHICKEN smashed potato, sautéed kale, onion marmalade, truffle honey 18
RIBEYE STEAK *gf* 14oz. steak, mesquite grilled, scalloped potatoes, roasted vegetables, bleu butter 37
THE HIDEOUT BURGER ½ lb. patty, grilled onion, bell pepper aioli, swiss cheese, easy egg, brioche 14
Choice of side: Seasoned Fries | Sweet Fries Add \$1: Parmesan Fries | Green Salad

Sides - \$5

Sautéed Veggies | Braised Kale
Roasted Mushrooms | Sweet Potato Fries
Parm Fries | Smashed Potato | Scalloped Potato

Beverages

Regular Coffee | Decaf | Hot Tea
Iced Tea | Lemonade | Arnold Palmer
Root Beer | Homemade Soda | Apple Juice
Ginger Ale | Orange Juice | Cranberry

Just so you know...

Each dish is made-to-order, so let us know if you are sensitive to certain ingredients on our menu and we'll accommodate your request to the best of our ability.

gf - Gluten Free
V - Vegetarian / Vegan optional