

JUNIPER

DINING CO.

SHARING

RAW OYSTERS fresh horseradish, mignonette	market price
BONE MARROW AND STEAK TARTARE housemade accompaniments and grilled bread - loaded \$5	30
CHEESE PLATE choice of 1, 3, or 5 cheeses	18/24/30
CHARCUTERIE foie gras brûlée, chicken liver pâté, daily terrine, cured meats	30

MAINS

BISTRO STEAK FRITES 6oz bistro steak with house cut frites with garlic aioli	50
TENDERLOIN 8oz pan-seared filet, sauteed mushrooms, pommes dauphines, peppercorn demi-cream	60
RIBEYE 16oz prime ribeye, sauteed mushrooms, pommes dauphines, peppercorn demi-cream	68
BRAISED BONE IN BEEF SHORT RIBS hoisin-demi glazed with sweet potato puree, baby bok choy, crushed peanuts, cilantro and scallions	56
BERKSHIRE PORK CHOP served over spiced carrot risotto, with chickpeas, pine nuts and caramelized onion demi	54
SPICY HONEY-LIME BLACK COD with mango slaw and cajun kettle chips	48
SUN-DRIED TOMATO & RICOTTA GIRASOLE sun-dried tomato and ricotta stuffed pasta in a light cream sauce, with corn and broccolini	38
SEAFOOD LINGUINI shrimp, scallops, mussels and lobster in a corn and n'duja cream sauce (pescatarian optional)	49
BURGER 8oz beef tenderloin burger with pork belly, heirloom tomato, french onion ranch on a brioche bun	42
MISO-PEANUT TOFU with broccolini, baby bok choy, shiitakes, chili crisp, cilantro and lime	38

add lobster tail	\$28
add scallops	\$28
add shrimp	\$20
add blue cheese	\$5

STARTERS

KALE CAESAR SALAD lamb bacon, white anchovies	20
WATERMELON AND BERRY SALAD with pickled red onions, cucumber & blasamic dressing ADD Fried Haloumi \$12	22
BURRATA with elderflower vinaigrette, dukkah and edible flowers	24
DEVILS ON HORSEBACK blue cheese cream, honey, pistachios	19
SCALLOPS AND PORK BELLY with miso-peanut sauce, chili crisp, cilantro and lime	29
NASHVILLE HOT FROGS LEGS with dill ranch and bread and butter pickles	22
TUNA CRUDO with ponzu, chili crisp, bonito and scallions	28

DESSERTS

LEMON POPPYSEED MARSCARPONE CHEESECAKE	14
DAILY CRÈME BRÛLÉE	14
BEIGNETS orange blossom glaze	14
VEGAN CHOCOLATE CAKE peanut butter sauce	14
BÊTE NOIRE flourless chocolate cake	14

CAFÉ

ESPRESSO	5
LATTE	6.25
CAPPUCCINO	6.25
AMERICANO	5
COFFEE	4.25
TEA	4.25

20% gratuity added to parties of 10 or more