

# Caninus

RESTAURANT & BAR



## *small plates*

### cherryfield green salad

with truffled champagne vinaigrette and pear \$7

### potato-sorrel soup

(vegetarian)

with basil \$6

### crisp local crab cakes

avocado, wakame seaweed salad

and wasabi vinaigrette \$13

### upstate NY proscuitto and goat brie

on local field greens, w/ raspberries, basil, truffle vinaigrette \$12

### roasted beet and crumbled vermont chevre salad

with local field greens, grapefruit segments

and dijon vinaigrette \$10

### local farmed mussels

steamed with white wine, spanish chorizo, garlic, and rosemary \$12

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

*{ package selections indicated by \* }*

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

# Stanley

RESTAURANT & BAR



## *entrees*

### grilled local halibut filet

coconut sticky rice, wakame, and roasted bell pepper coulis \$29

### grilled choice hangar steak

with gruyere-horseradish potato gratin, bacon lardons, spiced red wine reduction, and swiss chard \$27

### pan-roasted mulard duck breast

with oven-roasted potatoes, chanterelles, grilled asparagus, apricot-mango bbq glaze \$26

### pan-roasted australian lamb rack

with saffron basmati, roasted root vegetables, thyme demi-glace \$30

### grilled arctic char

with crisp risotto cake, sugarsnap peas, arugula,  
and carrot-ginger jus \$25

### pan seared line-caught swordfish steak

with caperberry, bacon and leek mashed potatoes, sugarsnap peas and thyme demi-glace \$25

### pan-seared rare yellowfin tuna

dusted with smoked spanish paprika, served  
with papaya, mango, and pineapple salsa, purple fingerling potatoes,  
sugarsnap peas, and citrus vinaigrette \$26