

Appetizers

Carpaccio*	18
<i>minced onion caper and garlic, creole mustard, fine herbs, gouda crostini</i>	
Seafood Tower ^{GF S}	65
<i>jonah crab claws, half lobster tail, six piece shrimp cocktail, four oysters, house gin cocktail sauce, creole mustard</i>	
Charcuterie	25
<i>chef selections Italian meat, domestic cheese, jams, pickled vegetables, toast points, nuts, grapes</i>	
Wagyu Sliders	18
<i>tallow aioli, grilled onions, smoked cheddar, pickles</i>	
Tempura Prawns s	18
<i>hefe vise tempura batter prawns, sweet thai chili</i>	
Calamari s	15
<i>buttermilk soaked calamari deep friend in seasoned flour, house tangy marinara</i>	
Chicken Wings ^{GF}	17
<i>half pound of grilled wings tossed in house dry rub, or calabrian sweet chili options of ranch or blue cheese</i>	
Crab Cake s	20
<i>jumbo lump crab, peppers, onions, bread crumbs, chipotle aioli, romesco sauce</i>	
Flatbread	15
<i>flatbread, mozzarella, pepperoni, sausage, mushroom blend</i>	
Sprouts v	16
<i>crispy fried, balsamic glaze, garlic aioli, pepper medley</i>	

Steaks

Renard's steaks are served with fine herbs & drawn butter

A5* ^{GF}	140
<i>10oz japanese wagyu NY strip, truffle butter, chimichurri</i>	
Bone-In Ribeye* ^{GF}	80
<i>20oz bone-in ribeye</i>	
NY* ^{GF}	72
<i>16oz prime NY strip</i>	
Tomahawk* ^{GF}	125
<i>32-35oz tomahawk, truffle butter</i>	

Sides

Asparagus
*truffle aioli,
bread crumbs*
10

Pasta v
*garlic herb butter,
salt & pepper*
10

Brussels Sprouts ^{GF V}
*crispy fried, balsamic
glaze, garlic aioli,
pepper medley*
10

Side Salad ^{GF V}
*mix greens, wild wonders,
cucumber & carrot curls,
choice of dressing*
10

Broccolini ^{GF V}
salt & pepper
10

Fries v
*tallow truffle
garlic aioli*
10

Twice Baked ^{GF V}
*reggino,
fine herbs*
10

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*



Entrées

Catch of the Week* GF	38
<i>chef feature, inquire about current availabilities</i>	
Chicken* GF	32
<i>1/4 chicken, seven spiced, swiss chard, wild wonders, tuscan cream sauce</i>	
Steak Frites* GF	22
<i>tallow chips, truffle aioli, grilled NY strip, chimichurri</i>	
Seared Scallops GF S.....	40
<i>four pan seared scallops, lemon dill butter, umami risotto, parmesan, fine herbs</i>	

Pasta

*Add Chicken +12 | Add Scallops +20 | Add Steak +14 | Add Prawns +15
Renard's pasta is made on site with Durum Flour from Naples, Italy*

Scampi s.....	30
<i>three prawns, white wine herb compound butter, heavy cream, parmesan fine herbs, mafaldi</i>	
Campanelle	25
<i>pearl onions, mushroom blend, heavy cream, brandy, beef cheek</i>	
Ravioli	22
<i>arugula pesto, n'duja, italian sausage, pickled shallots, mushroom blend truffle oil</i>	
Fettuccine	22
<i>cipollini onions, veal stock, gruyere, minced garlic, heavy cream</i>	
Girella.....	18
<i>spinach, ricotta, italian sausage, vodka romesco, swiss chard, pecorino</i>	

Stone - Fired Pizza

10" gluten-free cauliflower crust for \$3 more

Sausage & Pepperoni	22
<i>foxtown heritage meats™ fennel pollen sausage, pepperoni, jersey tomato sauce, mozzarella</i>	
Margherita v	18
<i>mozzarella, genovese basil, jersey tomato sauce</i>	
Garden v	20
<i>olive medley, red onion, cherry tomatoes, basil, mozzarella, feta, pesto</i>	
Funghi v	22
<i>wild mushrooms, mozzarella, truffle pecorino, ricotta sauce, arugula, oregano, caramelized onions, black truffle sauce</i>	
The Works	25
<i>sausage, olive medley, red onion, pepperoncini, mozzarella</i>	
Green Goddess	22
<i>alfredo ricotta, pesto, smoked chicken, arugula, roasted artichoke, wild wonders, balsamic</i>	
Prosciutto	22
<i>alfredo ricotta, arugula, prosciutto, balsamic glaze, reggiano</i>	

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