

Liquidity Wine.



White

Liquidity Chardonnay..... 74 52

Bright, rich and textured. Ripe tropical fruit, blood orange and citrus blossom notes.

Pairs well with fresh oysters.

Liquidity Viognier..... 74 45

Aromatic and fresh. White flowers, jasmine, citrus peel, and stone fruits, with pleasant minerality.

Pairs well with lobster in the springtime.

Rosé

Liquidity Rosé..... 70 56

Playful and juicy. Made from Cabernet Franc. Sunny notes of guava, fresh peaches, rhubarb, and a touch of spice.

Pairs well with seafood, fresh salad, and good company.

Red

Liquidity Pinot Noir..... 74 60

Fruity and earthy. Red berries, forest herbs and minerality, with velvety smooth tannins.

Pairs well with Brome Lake Duck and Hunter's Chicken.

Liquidity Merlot..... 74 52

Bright and Complex. Dark berries and black tea on the nose leading to a palate of red fruits and cocoa.

Pairs well with Beef Tenderloin and Bison Short Ribs.

Liquidity Dividend..... 77 47

Depth and Elegance. A Bordeaux blend of 50% Cabernet Sauvignon. Wild strawberry, licorice, fennel, soft tannins.

Pairs well with Bison Tenderloin and New York Steak.



Fresh Oysters

\$3/ea

on the half shell • sold by the half dozen

fresh horseradish, lemon, mignonette *gf, df*



Appetizers

Wedge Salad

chives, tomato, bacon, crispy onion,
blue cheese, ranch dressing

and

Shrimp Roll

baby shrimp, celery, pistachio

Main Course Feast

Whole Atlantic Lobster with Drawn Butter

and

Slow Roasted Prime Rib with Jus

corn, greens, mash

Dessert

Sticky Toffee Pudding *v*

or

Berry Cheesecake *v*

gf gluten free *df* dairy free *v* vegetarian

Groups of 6 or more may be subject to an 18% gratuity