

# THE WELL

★ PUBLIC HOUSE ★

## INSPIRED MAINS

### CHIMICHURRI RIBEYE

8oz Grilled ribeye steak, roasted garlic mashed potatoes, grilled asparagus, house chimichurri.

**\$47**

### MAPLE GINGER SALMON

6oz salmon fillet, maple ginger glaze, green beans, coconut jasmine rice.

**\$37**

### PAN ROASTED CHICKEN

Skin on chicken breast, wild mushroom risotto, parmesan crisps.

**\$35**

### SEAFOOD LINGUINI

Seared scallops, prawns, and mussels, vodka sauce, basil oil, toasted focaccia points.

**\$28**

### MOULE FRITES

Steamed blue shell mussels, white wine, onion, garlic, tomato, fine herb, garlic parmesan fries.

**\$22**

## TO START

### BAKED BRIE

Confit garlic, red pepper jelly, toasted focaccia points.

**\$25**

### TUNA TATAKI

Ponzu dressing, black sesame, cilantro.

**\$24**

### ROASTED TOMATO BISQUE

Creamy tomato, basil oil, toasted focaccia points.

**\$10**

## TO FINISH

### ULTIMATE CHOCOLATE CAKE

Milk chocolate, caramel, vanilla icecream, strawberry sauce.

**\$15**

All prices subject to applicable taxes.

If you have a food allergy, please notify your server. We care about your well-being, however, we cannot guarantee that there will not be cross-contamination between items. Food prepared in our restaurant is processed in a kitchen that includes common allergens, including milk, eggs, wheat, soy, fish, peanuts and tree nuts.