



FEARING'S

STARTERS

Yellowfin Tuna Crudo

Caramelized Onion Aioli, Preserved Lemon Vinaigrette, Oven Roasted Cherry Tomatoes,
Fried Cappers and Toasted Bread Crumbs | 16

Wagyu Picadillo Empanadas

Mexican Iceberg Salad with Cumin/Lime Vinaigrette,
Guajillo Crema and Charred Pineapple Salsa | 15

Dean's Tortilla Soup

South of the Border Flavors | 17

Baltimore Style Crab Cakes

Horseradish Dijonnaise and Watercress Salad | 15

Texas Caesar Salad

Smoky Red Chili Dressing, Grilled Radicchio, Baby Romaine,
Pomegranate Seeds and Grana Padano Cheese | 16

House Salad 'Composee'

Jeff's Profound Farm Greens, Shaved Vegetables,
White Balsamic/Orange Vinaigrette and Hazelnut Drippings | 14

-Add On Salad Proteins-

Chicken Breast | 14 Salmon | 18 Grilled Steak | 22

MAIN COURSE

Pan Seared Bay of Fundy Salmon

on Pepita Pesto with Jeff's Tomatoes, Charred Cucumber,
Corn Fritters and Basil Aioli | 32

Maple Cure Buffalo Tenderloin Tacos on White Corn Tortillas

Blue Cheese, Smoked Chili Aioli, Sriracha
and Fried Avocados | 26

House Made Campanelle with Jumbo Shrimp,

English Peas, Confit Fennel, Assorted Mushrooms, Zucchini
and Lemon Butter Sauce | 26

Vegetarian | 22

Dr. Pepper Braised Short Ribs

Whipped Potatoes, Honey/Thyme Glazed Carrots
and Tobacco Onions | 30

The 2121 Cobb Salad with Chicken Fried Lobster

Crumbled Bacon, Grilled Corn, Hass Avocado, Grated Farm Eggs
and Smoked Chèvre Herb Dressing | 33

'RC Ranch' Wagyu Beef Burger

Dean's Secret Sauce, Smoked Bacon and Sharp Cheddar Cheese,
Toasted Poppy Seed Bun with House Cut Rosemary Garlic Fries | 24

Substitute Truffle Fries | +4

SIDES

Loaded Whipped Potatoes | 10

Wood Grilled Jumbo Asparagus | 10

Truffle/Parmesan French Fries | 12

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform us of any allergies or dietary restrictions****