

SHARING IS CARING

CALAMARI STEAKS

FRIED CALAMARI
SERVED WITH LIME/ CHILI/ GARLIC AIOLI
20

COCONUT SHRIMP

6 or 12 PIECES
SERVED WITH APRICOT CHUTNEY
14/26

AHI TUNA TOWER **GF**

AHI TUNA / AVOCADO / MANGO
SEAWEEED SALAD / MANGO DRESSING
24

CONFIT PORK BELLY

SMOKED APPLE/ RED CABBAGE
16

CEVICHE

WHITE FISH/RED ONION/ TOMATO
CILANTRO/ LEMON JUICE
16

CHARCUTERIE FOR 2

GOAT/ COW/ SHEEP CHEESES
PROSCIUTTO/ SALAMI
39

FIG & PROSCIUTTO FLAT BREAD

FIG/ ARUGULA/GOAT CHEESE
BALSAMIC DRIZZLE
21

SOUPS & SALADS

FRENCH ONION

GRUYERE CHEESE
10

CHEFS INSPIRATION

SOUP CUP OR BOWL
9/12

TARTINE NICOISE

AHI TUNA/ EGG / ONION/ TOMATO/HARICOTS VERTS
OLIVES/CAPERS/ ON A CROSTINI
24

CAESAR **GF**

ROMAINE HEARTS / SEASONED CROSTINI
PARMESAN
15

VEGAN BOWL

TOFU / EDAMAME / BROCCOLINI/ ASPARAGUS
CARROTS/ YELLOW SQUASH
BROWN RICE/TERIYAKI SAUCE
22

ADDITIONS
3 OZ HANGAR STEAK 17
5 OZ SALMON 11
5PC SHRIMP 10
CHICKEN BREAST 7

QUINOA SALAD

ARUGULA / RED ONION/ APPLE/ YAMS/ APPLE CIDER VINAGRETTE
22

ARUGULA SALAD

ROASTED SQUASH/ FETA/POMEGRANATE/AVOCADO LIME
AND OLIVE OIL
22

PEAR, DATE & FETA

MIXED GREENS / CANDIED WALNUTS
FETA CHEESE / CITRUS VINAIGRETTE
19

GF GLUTEN FREE

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS"

ALL PRODUCE ORIGINATES FROM LOCAL FARMS WITHIN A 70 MILE RADIUS

ENTREES

EACH ENTREE COMES WITH YOUR CHOICE OF ONE SIDE

7 OZ GRILLED SCOTTISH SALMON

BOURBON MAPLE GLAZE WITH PEAR/ PECAN COMPOTE

39

7 OZ CURRY CHILEAN SEA BASS

COCONUT/ TOMATO WITH RICE

50

½ ROAST SEMI BONELESS JIDORI CHICKEN

HONEY MUSTARD/ LEMON/ ONIONS/ FENNEL

29

7 OZ PETRALE SOLE MILANESE

CUCUMBER CEVICHE

34

7 oz BOURBON BRAISED SHORT RIBS

CRISPY ONIONS / DEMI GLACE

36

8 oz WAGYU BURGER

BACON / TRUFFLED WHITE CHEDDAR

ARUGULA / TOMATO / TRUFFLE FRIES

GARLIC AIOLI / CHARCOAL BUN

30

BUILD YOUR OWN PASTA

CHOICE OF : ANGEL HAIR, FETTUCCHINE OR PENNE

CHOICE OF SAUCE : PESTO, POMODORO OR ALFREDO

26

FOR A VEGETARIAN OPTION MAKE IT "PRIMAVERA"

ENHANCE WITH:

5 OZ DICED TENDERLOIN 12

5 OZ SALMON 10

5PC SHRIMP 9

4 OZ DICED CHICKEN 7

STEAK CORNER

CHOICE OF; RED WINE SAUCE
GREEN PEPPERCORN SAUCE OR
TRUFFLE BUTTER

8 oz GRILLED FILET

MUSHROOMS / BACON / ONION

CRACKED PEPPER

53

12 OZ GRILLED BLACK ANGUS

NEW YORK

ONION STRINGS

49

7 OZ PRIME HANGER STEAK

SAUTEED SPINACH

44

SIDES

SECOND SIDE 6

ASPARAGUS GRILLED

BROCCOLINI SAUTEED WITH GARLIC EVOO

BRAISED BABY CARROTS

SPINACH STEAMED / SAUTEED / CREAMED

ROASTED MARBLE POTATOES WITH GARLIC
ROSEMARY

SAFFRON RISOTTO

POTATO PUREE WITH LEEKS/ BACON

TRUFFLE MAC & CHEESE 20

TRUFFLE FRIES 8

GNOCCHI WILD MUSHROOMS 10

WILD MUSHROOMS SAUTEED 7