



SMALL PLATES

Shrimp Martini

citrus poached red shrimp, kiwi-mango-mandarin orange crudo, Moscato syrup, Aleppo & lime plantain chips
16

Chilean Red Crab Cake

5oz crab cake, datil pepper aioli, lemon zest, micro greens, heirloom tomato, avocado, lemon parsley vinaigrette
13

Smoked Salmon Bruschetta

house smoked Faroe Island salmon, lemon aioli, micro salad with shallot - dill vinaigrette, crispy capers
12

PEI Mussels

sautéed in a white wine butter broth with fresh herbs, tomato & scallion, grilled artisan bread toast points
13

Tuna & Avocado Tartare*

ahi tuna, avocado, mango, ponzu marinade, soy caramel, ginger aioli, crispy wontons
15

Southern Meatballs

veal-pork-beef meatballs, Nectarine Bourbon BBQ sauce, shaved brussel-carrot slaw, crispy bacon strings, scallions
13

Crispy Cauliflower

Aleppo pepper dusted & fried, dill curry yogurt sauce, red pepper coulis, shaved Manchego
12

Steak Tartare*

Certified Angus Beef® tenderloin, sous vide egg yolk*, caper, shallot, lemon emulsion, parmesan, garlic toast
15

Classic Escargot

tarragon scampi butter, melted parmesan reggiano, toasted baguette
13

Grilled Spanish Octopus

gigante bean & arugula sauté, grape tomatoes, salsa verde, aged balsamic reduction
15

SALADS AND SOUPS

Poached Pear with Purple Haze Goat Cheese

candied pecans, dried cranberries, caramelized onion, Urban Farms organic baby lettuce, spiced apple cider vinaigrette
12

Fig and Kale

fresh figs, mixed baby kales, blue cheese crumbles, red quinoa, walnuts, prosciutto crisp, beet chips, balsamic vinaigrette
11

Tomato Basil Bisque

basil oil drizzle
7

Classic Wedge

grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing
8

Caesar

whole leaf romaine, asiago croutons, parmesan tuile, shredded reggiano
8

Soup du Jour

market price

Salad Additions: Organic Chicken Breast ... 7 Argentinian Red Shrimp ... 8 Faroe Island Salmon ... 8*

Artisan Baguette Bread Service ... 4

parsley-garlic butter, Spanish olive oil & aged balsamic, castelvetrano - kalamata - cured black olive tapenade, and roasted red bell peppers



MAIN PLATES

Seafood Paella

Maine lobster tail, Argentinian red shrimp, diver scallop, white fish, PEI mussels & Little Neck clams, asparagus carrot saffron risotto, parsley, tarragon oil
32

Local Flounder

warm orzo, sweet corn, sun dried tomato, edamame & vidalia, sautéed kale, bell pepper-saffron jam, basil pesto
29

Faroe Island Salmon *

goat cheese parsley whipped potato, yellow tomato coulis, asparagus, shiitake, cippolini, herb pistachio panko crust
28

U10 Diver Scallops

tomato - mustard seed jam, spring onion soubise, farro pilaf with squash, zucchini & red bell pepper, arugula salad with white wine vine, chive oil
30

Argentinian Red Shrimp Linguini

grape tomato, baby spinach, artichoke hearts, roasted crimini, fresh pasta, parsley - white wine - garlic butter sauce, aged pecorino, grilled baguette
27

Veal Chop Oscar

mesquite grilled 14 oz bone-in chop, Aleppo hollandaise, garlic butter poached Chilean red crab, asparagus, herbed red bliss potatoes, piquillo pepper emulsion
42

Rack of Lamb*

mesquite grilled New Zealand rack, parmesan gnocchi, baby spinach, roasted romas, red wine reduction
half rack... 28 / full rack ... 38

Goat Cheese Chicken Saltimbocca

organic chicken breast, smoked prosciutto, fresh sage, asparagus, whipped potato, mushroom marsala pan sauce
26

Crispy Duck Confit

(2) leg quarters, blueberry BBQ sauce, sweet corn puree, warm fingerling potato salad with apple cider - Dijon vin, green beans with bacon & caramelized onion
28

Entrée & Steak Additions: sautéed Argentinian red shrimp ... 8 grilled Maine lobster tail ... 16
seared U10 Diver scallop ... 5 ea butter poached Chilean red crab ... 7

MESQUITE GRILLED STEAKS

All steaks are Certified Angus Beef®, hand cut and served with locally grown greens, caramelized cippolini and cabernet demi glacé

Our Hand Cut Steaks*

Petit Tenderloin (5 oz) ... 29 Full Tenderloin (8 oz) ... 41
NY Strip (14 oz) ... 34 Ribeye (18 oz) ... 42 Veal Chop (14 oz) ... 35

add a 5 oz grilled Maine lobster tail to any entrée ... 16

Optional Steak Additions

Roasted Wild Mushrooms ... 5 Blue Cheese Crumbles ... 5 Aleppo Hollandaise ... 4
Truffle Compound Butter ... 4 Black Garlic Compound Butter ... 4

Additional Sides

Whipped Potatoes ... 4 Grilled Asparagus ... 5 Sautéed Spinach ... 5
Cauliflower Gratin ... 6 Sautéed Brussels & Bacon ... 6 Heirloom Baby Carrots ... 6

— A SPLIT PLATE CHARGE OF \$5.00 APPLIES TO ALL MAIN PLATE AND STEAK DISHES —
— 20% GRATUITY IS RECOMMENDED AND APPRECIATED FOR ALL PARTIES OF 10 OR MORE —

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.