



SMALL PLATES

Grilled Shrimp Skewers “Sicilian Style”

(5) sweet red shrimp, tapenade of castelvetrano, capers, roasted & sweet drop peppers, parsley, grilled baguette

14

Jumbo Blue Crab Claws

sautéed in butter, garlic, parsley, shallot and red chili flake, fresh squeezed lemon & scallion finish, warm artisan bread

17

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

Crispy Duck Confit

(1) leg quarter, blueberry BBQ sauce, brussel-carrot slaw, vanilla pickled red onion, fresh scallions

12

Burrata Caprese

mixed heirloom tomatoes, burrata cheese, fresh basil, extra virgin olive oil, sea salt, aged balsamic reduction

13

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

Peaches & Cream

grilled peaches, fresh burrata, sliced Iberico ham, local orange honey, candied cashews, Urban Farms lettuce, citrus poppy vin

13

Watermelon & Goat Cheese

compressed watermelon, cucumber ribbons, sunflower seeds, baby arugula, white balsamic - basil vinaigrette, papaya puree

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 Grouper

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

Diver Scallops

lemon - thyme truffled risotto, sautéed broccolini, garlic confit grape tomato, saffron beurre blanc, lemon infused olive 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 Florentine

mesquite grilled 14 oz bone-in chop, sautéed Tuscan kale, roasted fingerling potatoes, heirloom baby carrots, parsley, oregano, lemon extra virgin olive oil

39

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

Duroc Double Bone Pork Chop

orange - coriander brined, sous vide and mesquite grilled, yellow rice with mung bean and mirepoix vegetables, sugar snap peas, mango - papaya chutney, soy caramel

32

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.