



SMALL PLATES

Baked Oysters

(6) lemon - garlic - parsley compound butter,
melted parmesan
14

Royal Red Shrimp

sautéed in butter, garlic, shallot and red chili flake,
lemon and scallion finish, warm artisan bread
14

Pancetta Arancini

parmesan risotto, pancetta & mozzarella, panko crust,
black truffle aioli, aged pecorino, basil oil
13

Grilled Spanish Octopus

gigante bean & arugula sauté, grape tomatoes,
salsa verde, aged balsamic reduction
16

Tuna & Avocado Tartare*

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

Burrata Caprese

2.5 oz burrata, mixed heirloom tomatoes, fresh basil,
Maldon sea salt, extra virgin olive oil, balsamic reduction
15

Classic Escargot

tarragon scampi butter, melted parmesan reggiano,
toasted baguette
13

Empanadas

house made chorizo & monterey jack cheese empanadas,
avocado crema, black bean & corn salsa, cotija cheese
13

Smoked Salmon Bruschetta

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

Steak Tartare*

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

SALADS AND SOUPS

Watermelon & Feta

basil infused watermelon, crumbled feta, English cucumber,
toasted pepitas, baby arugula, white balsamic - basil vinaigrette
13

Bibb Salad

organic bibb lettuce, orange supremes, toasted macadamia,
hearts of palm, shaved sweet onion, citrus poppy vinaigrette
12

Tomato Basil Bisque

grated pecorino and basil oil garnish
7

Classic Wedge

grape tomatoes, vanilla pickled red onions,
Nueske's bacon, blue cheese dressing
9

Caesar

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

Soup du Jour

market price

Salad Additions: Organic Chicken Breast ... 8 Argentinian Red Shrimp ... 9 Faroe Island Salmon ... 9*

Artisan Baguette Bread Service ... 4

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

UPCOMING EVENTS

Mother's Day Brunch & Dinner

May 9th, Brunch starts at 11:00 am with Dinner starting at 5:00 pm.

RESERVE YOUR TABLES SOON, WE WILL BE SOLD OUT.



MAIN PLATES

Seafood Paella

Maine lobster tail, Argentinian red shrimp, diver scallop, white fish, PEI mussels & Little Neck clams, pea & carrot saffron risotto, parsley, tarragon oil
34

Local Flounder

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

Faroe Island Salmon*

sautéed zucchini, red bell pepper, artichoke & tricolor Israeli couscous with parsley butter, Romanesco broccoli, baby spinach, crushed pistachios
29

Diver Scallops*

roasted spaghetti squash with pancetta lardons, garlic confit tomatoes, broccolini, pink peppercorn beurre blanc
30

Veal Chop Oscar

16oz cut, bone-in chop, mesquite grilled, lump crab, asparagus tips & hollandaise, citrus poached fingerlings, sautéed Tuscan kale
45

Double Bone Pork Chop*

14oz cut, black tea brined, sous vide & mesquite grilled, chive whipped potato, brussels & bacon, baby carrots, nectarine BBQ glaze
32

Goat Cheese Chicken Saltimbocca

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

Rack of Lamb*

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

Lobster Ravioli

Maine Lobster Claw & knuckle, asparagus, soleggiati tomatoes, starburst squash, 4 cheese ravioli, saffron - mornay sauce, prosciutto crisp, tarragon oil drizzle
31

MESQUITE GRILLED STEAKS

All steaks are Certified Angus Beef®, hand cut and served with sauteed 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

STEAK TOPPINGS

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

ADDITIONAL SIDES

Whipped Potatoes ... 5 Grilled Asparagus ... 5 Sautéed Spinach ... 5
Sautéed Brussels & Bacon ... 6 Baby Carrots ... 6

<p>STEAK & ENTRÉE ADDITIONS: 5oz Grilled Maine Lobster Tail ... 18 Argentinian Red Shrimp ... 9 U10 Diver Scallop ... 7 ea</p>
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SPLIT PLATE CHARGE OF \$5.00 APPLIES TO ALL MAIN PLATE AND STEAKS. FULL LAMB RACK CANNOT BE SPLIT.

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.