

# *Small Plates*

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**Caesar Salad\*** house caesar dressing, parmesan crisp 9

**Beet Salad** roasted beets, baby greens, gorgonzola, maple cured walnuts, balsamic dressing 13

**Heirloom Tomato Caprese** heirloom tomatoes, fresh basil, fresh mozzarella 12

**Tomato and Watermelon Gazpacho** mint, crème fraise and house made worchestershire 8

**French Onion Soup** aged swiss, parmesan cheese 8

**Halibut Crudo\*** fresh lime juice, smoked sea salt, chive, basil oil 10

**Clams\*** harissa chili paste, white wine, garlic, grilled baguette 16

**Thai Papaya Salad\*** shrimp, peanuts, papaya, lime, chilies, fish sauce dressing 16

**Salmon Crudo\*** avocado, orange, nitsume sauce, scallion, sesame seed, jalapeno, grissini 10

**Crab Cake\*** sriracha aioli, fried baby vegetables 16

**Szechuan Pork Belly** braised pork belly, bean shoot and jalapeno slaw 13

**Oysters\*** champagne mignonette, cocktail sauce, horseradish 3 each / 27 dozen

**Peel & Eat Shrimp\*** 1/4 Pound 10 1/2 Pound 17

**Antipasti Platter** chef's selection of cured meats, imported and domestic cheeses, marinated olives, apricot jam, house pickled vegetables, crostini  
Half 13 Full 24

# *Entrée*

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**Grilled Filet\*** mascarpone mashed potatoes, whole roasted garlic head, chimichurri, snap peas 37

**Seared Alaskan Halibut\*** heirloom tomato and basil salad, crostini, cool salted cucumber broth 32

**Roasted Chicken\*** roasted brussels sprouts, pancetta, apricot vinaigrette 26

**Grilled Ribeye\*** wild mushroom chasseur sauce, whole grain mustard fingerling potato, grilled asparagus 38

**House Made Fettucine** heirloom tomatoes, chili, arugula, pecorino romano, garlic 17

**T-Bone for Two\*** 24 oz t-bone, 30 year balsamic vinegar, roasted cipollini, roasted fingerlings, grilled asparagus 70

**Seared Scallop on Sugarcane Skewer\*** avocado puree, sautéed seabans, garlic, patty pan squash, balsamic syrup 33

**Grilled Rack of Lamb\*** confit baby carrots, braised beluga lentils, black garlic and ancho chili jus 30

**Pan Seared Salmon\*** broccolini, roasted fennel, arugula, green olive salsa cruda 32

**Burger\*** chipotle yogurt, frisee, bacon jam, pickles, tomato, white cheddar 17

**Curried Spaghetti Squash Fry Bread** middle eastern yogurt, tomato chutney, pickled cucumber, grilled asparagus 18

# *Sides*

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Mascarpone Mashed Potato 5 Braised Beluga Lentils 5

Sliced Heirloom Tomato with Salt and Olive Oil 6

Grilled Asparagus with Lemon Zest 6 Sautéed Seabans with Garlic and Balsamic 6

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness  
20% gratuity will be added to parties of 8 or more. we are happy to accommodate any allergies or dietary restrictions. Please let your server know how we can help you.