



## Soups & Salads

soup of the day  
cup 3 bowl 5  
caesar salad 5  
focaccia crouton, caesar dressing

market greens 5  
choice of dressing  
ice burg-er 7  
tomato smoked bacon. blue

## Small Plates

crispy fried plantains 7  
golden pineapple, avocado dip  
chilled curried jumbo shrimp 9  
mango chili  
crisp calamari batons 9  
horseradish tomato confit, meyer lemon miso aioli

blue crab grilled cheese 12  
sweet and sour tomato jam, brioche  
pork pot stickers 7  
watercress kumquat dipping sauce  
trio of sliders 9  
aged cheddar-angus beef, garlic turkey, chipotle-blue

## Large Plates

tomato gnocchi 14  
bloomsdale spinach, pearl onions  
pacific shrimp scampi 19  
baby fennel, parppardelle, cured tomato  
grilled "white tuna" 18  
cilantro walnut pesto  
seared arctic char 19  
pickled beets, greens  
seared halibut 18  
squash blossom, cumin coriander broth

organic chicken "wellington" 15  
roasted eggplant, queso fresco  
cornbread stuffed pork tenderloin 16  
sour cherry shallot reduction  
char grilled 10 oz. ny strip 24  
pomegranate mole  
veal osso bucco 15  
balsamic roasted date, rosemary  
baby new zealand lamb rack 21  
curried yogurt

## Sides

sweet potato fries 4  
asiago cheese bread 4  
beer battered onion rings 4  
garlic mashed potatoes 4

\*We will gladly prepare your menu selection to your liking.  
Please be advised that, consuming raw or undercooked items may increase your risk of food borne illness  
For your convenience an 18% gratuity will be added to parties of six or more.