

Fresh
 Popcorn
 choose:
*Truffle or
 Rosemary*
 \$6

Starters

Vegan Roasted Cauliflower-Kale-Asparagus Soup	\$9
Fried Calamari, Ginger Remoulade	\$11
Cauliflower Fritters, Roasted Beet Aioli	\$10
Crostini, Truffle-Honey, Goat Cheese, Arugula Pesto	\$10
Truffle Mac & Cheese, Seasoned Bread Crumbs	\$10
Salmon Tartare, Quinoa, Cucumber, Avocado, Pickled Ginger, Wasabi and Soy Glaze	\$12
P.E.I. Mussels, CHOOSE: Tomato or Spicy Prosciutto-White Wine	\$12
Tuna Tartare, Wonton Crisp, Avocado Mousse, Spicy Soy	\$15
Grass-Fed Beef Sliders, Caramelized Onions, Piave Vecchio, Chipotle Mayonnaise	\$14
Veggie Sliders, Chick Pea, Quinoa, Portobello, Corn, Red Pepper, Avocado Mousse, Lemon Oil Cole Slaw	\$12
Pulled Pork Sliders, Apple Cider Barbeque Sauce, Cole Slaw, Crispy Cherry Pepper	\$13
Beef-Pork-Veal Meatballs, Fresh Ricotta, Tomato, Basil, Garlic Crostini	\$11
Crispy Shrimp Dumplings, Cream Cheese, Scallion, Soy-Ginger	\$12
Salads <i>(add Chicken \$8; Salmon \$10)</i>	
Mixed Greens, Carrot, Orange Suprême, Toasted Almond, Dried Cranberry, Raspberry Vinaigrette	\$9
Romaine Heart, Roasted Corn, Roasted Pepper, Avocado, Fried Shallots, Parmesan, Creamy Caesar	\$10
Arugula, Fennel, Apple, Blue Cheese, Roasted Pumpkin Seed, Sherry Vinaigrette	\$10
Roasted Candy Cane Beet, Goat Cheese, Mixed Greens, Candied Nuts, Balsamic Glaze	\$12
Baby Kale, Quinoa, Cucumber, Apple, Dried Cranberry, Feta Cheese, Toasted Walnut, Lemon-Thyme Vinaigrette	\$10

20% Gratuity
will be added
for parties of
6 or more



If you have a
Food Allergy,
please speak to
the owner,
manager, chef
or your server.



Executive Chef-
Felipe Velazquez

Chef de Cuisine-
Severino Puga

Fish

Seared Salmon, Forbidden Black Thai Rice, Sautéed Kale,
Coconut-Mustard Sauce \$25

Pan Seared Cod Filet, Cauliflower Purée,
Asparagus-Corn-Wild Mushroom, Fig Glaze \$28

Pan Seared Branzino, Roasted Fingerling Potato,
Sautéed Spinach, Sweet Corn and Horseradish-Beet Sauce \$28

Pea-Wasabi-Crusted Tuna, Sticky Rice,
Baby Bok Choy, Sweet Chili Sauce \$32

House Made Fettucine, Sautéed Shrimp, Salmon, Artichoke,
Wild Mushroom, Sundried Tomato, Fresh Basil Pesto \$24

Meat

Cabernet-Braised Beef Short Ribs, Mashed Potato,
Brussels Sprouts Leaves, Crispy Onion \$28

Herb-Roasted Chicken Breast, Risotto,
Sautéed Spinach, Caper-White Wine Sauce \$25

Grilled Sirloin, Potato Gratin, Haricots Verts
Green Peppercorn Sauce \$32

Pan Seared Duck Breast, Roasted Butternut Squash, Swiss Chard,
Appl Cider Glaze \$31

Chicken Breast Milanese, Baby Arugula, Grape Tomato, Red Onion,
Roasted Artichoke, Parmesan, Lemon- Mustard Vinaigrette \$24

Sides-Kale, Brussels Sprouts, Asparagus, Spinach, Haricots Verts \$7

(Please ask your server about vegetarian options.)

House Made Desserts

Ricotta Kisses \$8

Double Chocolate Brownie, Vanilla Ice Cream \$8

Apple Crisp, Vanilla Ice Cream \$8

Pecan Pie, Vanilla Ice Cream, Whipped Cream, Caramel Sauce \$8

Amaretto-Walnut Bread Pudding, Berry Purée, Vanilla Ice Cream \$8