



Fresh Popcorn

Choose:
Truffle or
Rosemary
\$6

**House Made
Desserts
\$12**

Pistachio
Cheesecake

Double Chocolate
Brownie

Vanilla Bean
Crème Brûlée

Key Lime Pie

Fried Banana
Bread Pudding
Vanilla Ice Cream

Sorbet-
Chef's Choice

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

Starters

Vegan Roasted Corn-Kale Soup	\$11
Warm Brussels Sprouts, Bacon, Grana Padano, Fig Glaze	\$14
Cauliflower Fritters, Roasted Beet Aioli	\$12
Shrimp Tempura, Spicy Passionfruit Sauce, Fennel Salad	\$14
Fried Calamari, Ginger Remoulade	\$14
Truffle Mac & Cheese, Seasoned Breadcrumbs	\$11
P.E.I. Mussels + Fries, (Coconut-Curry, Spicy Prosciutto, Garlic-White Wine)	\$18
Grass-Fed Beef Sliders, Caramelized Onions, Piave Vecchio, Chipotle Mayonnaise	\$16
Crispy Shrimp Dumplings, Cream Cheese, Scallion, Soy-Ginger	\$15
Tuna Tartare, Wonton Crisp, Avocado Mousse, Spicy Soy	\$19
Whipped Lemon Burrata Crostini, Fig Jam, Balsamic Glaze	\$14
Deviled Eggs, Crispy Bacon, Avocado	\$12

Salads (add Chicken \$8; Salmon \$10; Shrimp \$10)

Romaine Heart, Roasted Corn, Roasted Pepper, Avocado, Fried Shallots, Parmesan, Creamy Caesar	\$14
Harvest Bowl, Kale, Quinoa, Watermelon, Pepita, Feta Cheese, Blood Orange Vinaigrette	\$14
Baby Arugula, Grilled Peach, Goat Cheese, Candied Walnut, Lemon-Thyme Vinaigrette	\$14
Spinach, Truffle Ricotta, Roasted Beet, Pistachio, Strawberry Vinaigrette	\$14

Fish

Lobster Paella, Saffron Risotto, Mussels, Calamari, Chicken, Spicy Prosciutto, Fresh Herb-Garlic-White Wine	\$38
Pan-Seared Branzino, Cauliflower Rice, Sautéed Spinach Herbed-Corn Purée	\$31
Blackened Swordfish, Mashed Potato, Sautéed Haricots Verts, Mango Salsa	\$38
Seared Salmon, Forbidden Black Thai Rice, Sautéed Kale, Coconut-Mustard Sauce	\$30
Sesame-Crusted Tuna, Sticky Rice, Sautéed Bok Choy-Mushroom, Ginger Ponzu	\$38
'Mariscada', Salmon, Shrimp, Artichoke, Brussels Sprouts, Sun-Dried Tomato, Spinach-Basil Pesto	\$32
House-made Fettucine, Mussels, Shrimp Cherry Tomato, Spinach, Garlic-Lemon-Butter Sauce	\$30

Meat

Cabernet-Braised Pork Osso Buco, Mashed Potato, Brussels Sprouts, Crispy Onion	\$36
Herb-Roasted Organic Chicken, Risotto, Sautéed Spinach, Caper-White Wine Sauce	\$30
New York Strip, French Fries, Grilled Asparagus, Peppercorn Sauce	\$40
Seared Pork Chop, Polenta Cake, Sautéed Broccoli Rabe, Pineapple Glaze	\$34
Chicken Milanese, Arugula, Tomato, Red Onion, Artichoke, Cucumber, Parmesan, Mustard Vinaigrette	\$29