



Appetizers

Grilled Octopus ... 15

pink peppercorn crusted Spanish octopus, smoked feta puree, pickled cannellini beans & carrot, arugula, blistered tomatoes

Smoked Salmon* ... 13

honey mustard, rosemary & orange glaze, house made Boursin, arugula salad with caper, red onion & white balsamic vin, Texas toast

Crispy Brussel Sprouts ... 10

Nueske's bacon lardons, cured lemon zest, slivered almonds, shredded rosemary goat cheese & English cheddar, warm bacon vin

Asian Beef* ... 12

ginger-sesame marinated hanger steak, gochujang peanut sauce, avocado, sticky rice, wakame salad, sesame seeds, scallion, sriracha

Fried West Coast Oysters ... 13

blood orange - sweet onion marmalade, jalapeño garnish

Avocado Cheese Toast ... 12

avocado-cilantro lime spread, burrata-ricotta cheese, heirloom tomatoes, pickled red onions, lemon zest, grilled bread

Artisan Cheese Plate ... 15

English cheddar, double crème brie, rosemary goat cheese and black truffle gouda, walnuts, grapes, crackers (no substitutions)

Ahi Tuna Tartare* ... 15

mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons

Salads and Soups

Poached Pear & Baby Kale ... 14

white wine poached pear, aged rosemary goat cheese, fennel, dried blueberries, pistachios, carrot, radicchio, sweet onion - garlic vinaigrette

Warm Spinach & Bacon ... 13

baby spinach, bacon lardons, spiced walnuts, warm bacon vinaigrette, topped with melted gruyere and sieved egg

Roasted Beet & Goat Cheese ... 13

with red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette

Classic Wedge ... 12

grape tomato, pickled red onion, Nueske's bacon, blue cheese crumbles, blue cheese dressing, iceberg wedge

Caesar Salad ... 12

grape tomato, herbed garlic loaf croutons, parmesan tuile, baby romaine, Caesar dressing

Minorcan Seafood Chowder ... 7

garnished with fresh herbs

Soup du Jour ... 7

Add a protein to your Salad, Avocado Cheese Toast or Vegetable Plate Selection:

Local Black Grouper ... 12

Sautéed Shrimp ... 8

*Pan Roasted Salmon ... 8**

Grilled Chicken Tenders ... 7

*Grilled Hanger Steak ... 12**

Entrees

Black Grouper cornmeal crust, sweet potato, shaved brussels & chorizo hash, blueberry vinaigrette, orange supremes with micro greens ... 29

Diver Scallops* mirin & chive sticky rice cake, Szechuan - cilantro glaze, edamame hummus, namasu (lightly pickled Asian vegetables) ... 29

Atlantic Salmon* honey mustard-rosemary-orange glaze, baby spinach, piquillo pepper whipped potatoes, blistered tomatoes, baby carrots ... 27

Veal Chop Milanese* 14oz bone-in pounded out chop, lightly panko crusted and quick fried, white wine-lemon-parsley butter sauce, broccolini, blistered tomatoes, crushed pistachios, fennel & arugula with white balsamic vin, lemon zest ... 32

Lamb Rack* roasted fingerling potatoes, grilled asparagus & heirloom carrots, onion soubise, blueberry demi ... 29 half rack / 39 full rack

Grilled Hanger Steak* mushroom, goat cheese & caramelized onion bread pudding, broccolini, blistered tomatoes, black garlic demi ... 27

Herb Roasted 1/2 Chicken pumpkin spiced sweet potato puree, shaved brussels & bacon lardons, pan roasted lemon chicken jus ... 24

Vegetable Plate Chef's selection of grilled & sautéed vegetables, wilted baby spinach, tomato-mustard seed jam, aged balsamic drizzle ... 16

Desserts

Chocolate Amaretti Pie chocolate Amaretti ganache, graham cracker & almond crust, raspberry coulis, whipped cream, toasted almonds ... 7

Blueberry & White Chocolate Bread Pudding brioche bread, pistachios, walnut anglaise, cinnamon sugar ... 7

Key Lime Bar key lime curd, graham cracker crust, coconut anglaise, candied lime tuile, vanilla whipped cream ... 7

Classic Apple Cobbler sautéed Gala apples in brown sugar & butter, cinnamon drop dough, vanilla ice cream ... 7

Chocolate or Vanilla Ice Cream ... 5

Raspberry Sorbet ... 5

A 20% gratuity is recommended on parties of 10 or more. A \$5 split plate charge applies on all Main Plates. No Split Plate available on Lamb Entrée.

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.