

Appetizers

- Truffle Deviled Eggs** (4) with black truffle egg yolk mousse, tomato - mustard seed jam ... 9
- Steak Bruschetta** flat iron steak, black pepper feta, roasted red peppers, castelvetro olives, aged balsamic, cured lemon zest ... 13
- Salmon Tartare** Faroe Island salmon with lemon oil, shallot and capers, butter toasted rye croutons, lemon dill aioli, lavash ... 15
- Royal Red Shrimp** sautéed in butter, garlic, shallot & red chili flake, lemon and scallion finish, warm artisan bread ... 14
- Beef Short Rib Spring Roll** Napa cabbage, Asian vegetables, siracha aioli, ponzu dipping sauce... 13
- Steamed Edamame** steamed fresh edamame in shell, sea salt, soy caramel drizzle, toasted sesame seeds ... 9
- Cheese & Charcuterie** Purple Haze Goat Cheese, English Cheddar (cow's milk), aged Manchego (sheep's milk), soppressata, Marcona almonds, Hoby's Jalapeno Chili jam, dried figs, crispy lavash ... 19

Salads

- Poached Pear** Anjou pear, crumbled Purple Haze cheese, dried blueberries, toasted cashews, sliced radish, mixed baby lettuces, champagne vinaigrette ... 13
- Beet & Goat Cheese** red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette ... 13
- Garden Salad** grape tomato, shaved carrot, pickled onion, Manchego cheese, herbed croutons, baby greens, balsamic vinaigrette ... 10
- Caesar** grape tomato, herbed garlic loaf croutons, parmesan, baby romaine, Caesar dressing ... 10

Salad & Veg Plate Additions: *Fresh Catch ... 12** *Argentinian Red Shrimp ... 9* *Grilled Flat Iron Steak ... 9*
*Faroe Island Salmon ... 9** *Grilled Chicken Breast ... 8*

Soup

- Minorcan Seafood Chowder** garnished with fresh herbs ... 7
- Soup du Jour** ... market price

Entrees

- Local Flounder** orzo with English peas, onion, grape tomatoes & sweet corn, basil pesto, sautéed kale, tomato-mustard seed jam ... 29
- Faroe Island Salmon*** herb roasted red bliss potatoes, sauteed spinach, tomato-mustard seed jam, lemon oil ... 28
- Chicken & Gnocchi** grilled chicken breast, parmesan gnocchi tossed with roasted butternut squash, mushrooms & confit tomatoes, light sage cream sauce, finished with crispy prosciutto and pistachio dust ... 26
- Flat Iron Steak*** 8oz, grilled & sliced, bed of arugula, house cut steak fries, demi glace ... 25
- Braised Beef Short Rib** pea & carrot parmesan risotto, grilled broccolini, porcini braising jus, dried red beet chips ... 28
- Grilled Pork Chop** sweet potato popover, sautéed kale, cauliflower puree, cranberry - apple chutney ... 27
- Rack of Lamb*** New Zealand rack, grilled cauliflower with toasted pine nuts, garlic oil & fine herbs, carrot puree, asparagus, red wine demi half rack ... 29 / full rack ... 39 (No split plate on full rack)
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted greens, tomato - mustard seed jam, aged balsamic ... 15

Desserts

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| Cranberry and Pecan White Chocolate Bread Pudding bourbon caramel... 8 | Vanilla Ice Cream ... 5 |
| Vanilla Crème Brulee with fresh berries ... 8 | Chocolate Ice Cream ... 5 |
| Cookies & Cream flourless chocolate & hazelnut cookie, chocolate mousse, cream cheese icing, vanilla ice cream ... 8 | 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 on Full Lamb Rack..

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELL FISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS. PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.