

## Appetizers

- 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
- Barbacoa Pork Empanadas** finished with avocado lime crema, cotija cheese, pickled onion, carrot & bell pepper relish ... 13
- Steamed Edamame** steamed fresh edamame in shell, sea salt, soy caramel drizzle, toasted sesame seeds ... 9
- Cheese & Charcuterie** pick 3 cheeses, served with soppressata, Marcona almonds, Hoby's Chili jam, dried figs, crispy lavash ... 19  
 Purple Haze (goat), English Cheddar (cow), Manchego (sheep), Favrskov Danish Blue (cow), Rembrandt aged Gouda (cow), Primo Pecorino with Pistachio (sheep)

## Salads

- Chopped Kale** grape tomatoes, crumbled feta, English cucumber, shaved red onion, toasted pine nuts, green kale, red cabbage, citrus - mint vinaigrette ... 13
- Beet & Goat Cheese** red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette ... 13
- Chicken Salad on Salad** slow roasted whole chicken meat with raisins, walnuts, celery, onion, dijonnaise & light curry seasoning, served on mixed greens with tomatoes & cucumber, balsamic vinaigrette, toasted naan points ... 15
- Garden** 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:      Local Catch ... 12\*      Argentinian Red Shrimp ... 9      Grilled Flat Iron Steak ... 9*  
*Faroe Island Salmon ... 9\*      Grilled Chicken Breast ... 8*

## Soup

- Cauliflower & Parmesan Soup** garnished with calabrian pepper oil ... 7
- Soup du Jour** ... market price

## Sandwiches

*sandwiches include choice of side: Caesar Salad, Garden Salad, Pommes Frites, Truffle Frites +\$1*

- Local Catch** lightly blackened, melted cheddar, lemon caper aioli, lettuce, tomato, butter toasted brioche bun ... 16
- Shrimp Roll** Royal Red Shrimp with celery & lemon dill aioli, romaine, diced tomatoes, top cut toasted brioche roll ... 17
- Steak Tacos** blackened steak, avocado crema romaine chiffonade, calabrian chili aioli, pico de gallo, flour tortillas ... 14
- Steak Sliders\*** house ground steak burger, melted aged cheddar, caramelized onion, black garlic aioli, toasted potato rolls ... 13
- Grilled Chicken Wrap** grilled chicken, Nueske's bacon, sliced romas, chopped romaine, avocado ranch dressing, flour wrap ... 14
- Chicken Salad** slow roasted whole chicken meat with raisins, walnuts, celery, onion, dijonnaise & light curry seasoning, served on a butter toasted croissant with lettuce and tomato ... 14

## Entrees

- Warm Orzo** with edamame, onion, grape tomatoes and sweet corn, sautéed kale, tomato-mustard seed jam ... 24  
 includes choice of: Fresh Catch or Faroe Island Salmon
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, tomato - mustard seed jam, aged balsamic ... 15

## Desserts

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|--|----------------------------------|
| <b>Seasonal Bread Pudding</b> vanilla ice cream ... 8                | <b>Vanilla Ice Cream</b> ... 5   |
| <b>Vanilla Crème Brulee</b> with fresh berries ... 8                 | <b>Chocolate Ice Cream</b> ... 5 |
| <b>Chocolate Mousse Cake</b> with raspberry coulis and berries ... 8 | <b>Raspberry Sorbet</b> ... 5    |

*A 20% gratuity is recommended on parties of 10 or more. A \$5 split plate charge applies on all Salads and Sandwiches.*

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.