

Appetizers

- Truffle Deviled Eggs** (4) with black truffle egg yolk mousse, tomato - mustard seed jam ... 9
- Crispy Cauliflower** non-breaded, rice wine pickled & fried florets, sundried tomato aioli, celery petals, datil pepper emulsion ... 14
- Royal Red Shrimp** sautéed in butter, garlic, shallot & red chili flake, lemon and scallion finish, warm artisan bread ... 14
- Spanish Octopus** grilled octopus, fingerling potato, chorizo, piquillo peppers, grape, tomato, arugula, citrus-saffron aioli, lime oil ... 15
- Tuna Tataki*** togarashi dusted, seared & sliced Ahi Tuna, Asian slaw with Thai chili sauce mayo, soy caramel, sesame seeds ... 15
- Short Rib Spring Roll** braised & pulled beef short rib, Asian vegetables, wakame salad, ginger aioli, citrus ponzu, sriracha ... 13
- Cheese Burger Arancini** cheddar & house ground beef filled risotto balls, fancy sauce, house made pickles, arugula, tomato ... 14
- Cheese & Charcuterie** Manchego (sheep's milk), Midnight Moon (goat's milk) and Double Crème Brie (cow's milk), seasonal salami, candied cashews, house made fig & datil pepper jam, grapes, crostini ... 19

Salads

- Beet & Goat Cheese** red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb, citrus poppy vinaigrette ... 13
- Watermelon & Feta** compressed watermelon, feta, cucumber, tomato, arugula, toasted pepitas, vanilla basil vin, aged balsamic ... 13
- Classic Wedge** heirloom tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing & crumbles, iceberg lettuce ... 12
- Caesar** herbed garlic loaf croutons, shredded parmesan, grape tomato, baby romaine, Caesar dressing ... 11

Salad & Veg Plate Additions:

<i>Fresh Catch ... 12*</i>	<i>Argentinian Red Shrimp ... 9</i>
<i>Faroe Island Salmon ... 10*</i>	<i>Grilled Chicken Breast ... 8</i>

Soups

- Garden Vegetable Tomato Soup** basil oil garnish ... 7
- Soup du Jour** ... market price

Entrees

- Fresh Catch*** orzo with edamame, onion, grape tomatoes & sweet corn, basil pesto, sautéed kale, tomato-mustard seed jam ... 29
- Faroe Island Salmon*** lemon-asparagus-parmesan risotto, baby carrots, rainbow swiss chard, orange - saffron beurre blanc ... 29
- Chicken Parmesan** crispy panko crusted chicken breast, melted mozzarella, potato gnocchi, sautéed broccolini, San Marzano marinara, grated aged pecorino ... 27
- Pork Tenderloin*** marinated, sous vide & grilled pork tenderloin, goat cheese & chive smashed fingerling potatoes, sauteed spinach, grape tomato & red onion, marsala pork jus reduction ... 28
- Steak du Jour*** hand cut, Black Angus steak, cheddar, bacon & sour cream twice baked potato, grilled asparagus, house made demi, house made steak sauce ... market price
- Braised Short Rib** cauliflower puree, grilled broccolini, sliced roasted portobello mushrooms, soleggiati tomatoes, white wine braising jus reduction, crispy leek garnish ... 32
- Rack of Lamb*** 14oz marinated & grilled New Zealand lamb, potato gnocchi, sautéed spinach, roasted roma, red wine demi, half rack ... 29 full rack ... 39 mint jelly upon request ... 2 (No split plates on Lamb Entrée)
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted greens, tomato - mustard seed jam, aged balsamic ... 16

Desserts

- Layered Chocolate Cake** with Swiss chocolate meringue buttercream, ganache, sea salt caramel sauce, vanilla anglaise... 8
- Key Lime Tart** key lime custard, bruleed meringue, graham cracker crust, guava puree, sliced mango, fresh berries ... 8
- Limoncello Mousse Cake** lemon infused mascarpone mousse, limoncello pound cake, lemon curd topping, macerated berries ... 8
- Vanilla Crème Brulee** with fresh berries ... 8
- Chocolate Ice Cream** ... 5
- 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 most Main Plates. No Split Plates on Lamb Entrée.

* 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.