**ONYX | Updated January, 2021**

***Small Plates***

TUNA STUFFED AVOCADO

Cucumber Ribbons, Cilantro, Cholula Vinaigrette, Crushed Corn Nuts

*(GF)*

16

SPICY ROASTED CAULIFLOWER STEAK

Chimichurri, Lemon Yogurt Sauce, Dried Pomegranates, Toasted Pinenuts, Arugula, Red Onions

15

HOUSE SMOKED BEEF BRISKET TACOS

Brie Cheese, Pepper Jelly, Apple Cider Slaw, Toasted Sesame

15

SPICY U12 SHRIMP

Habanero Tomato Sauce, Olive Oil, Grilled Ciabatta

17

FRIED OYSTERS REMOULADE

Celery Root Remoulade, Watercress, Capers, Old Bay

16

HONEYNUT SQUASH MEZZALUNA

Sage Browned Butter, Grated Amoretti Cookie, 12 Year Balsamic

16

SEARED SEA SCALLOPS

Blood Orange Citronette, Pickled Golden Raisins, Castelvetrano Olives, Serrano

*(GF)*

23

BEEF SHORT RIB NACHOS

Aji Dulce Queso Sauce, Avocado, Pico, Cilantro, Green Onions

16

GRILLED LAMB CHOP TRIO

Spiced Cherry Chutney, Sage-Hazelnut Pesto, Goat Cheese Butter

*(GF)*

25

CCJ CHARCUTERIE BOARD

meats: *Soppresatta, Prosciutto di Parma, ‘Nduja, Dry Aged Chorizo*

cheeses: *Taleggio (Italy), Grana Padana (Italy), Cambozola Blue (Germany)*

extras: *Giardiniera, Whole Grain Mustard, Fig Jam, Marcona Almonds, Crostini*

23

***Entrees***

CATCH OF THE DAY

Market

GRILLED WAGYU SKIRT STEAK

Red Onion Marmellata, 12 Year Balsamic, Black Pepper-Rosemary Roasted Potatoes, Grilled Asparagus

29

HOUSE SMOKED DUCK BREAST

Agave & Juniper Syrup, Black Pepper-Rosemary Roasted Potatoes, Grilled Asparagus

29