

:::SNACKS:::

FRENCH ONION SOUP 5/7

EDAMAME

Maldon Salt (GF, V+) 7

FRANKS IN A BLANKET

Deli Mustard 9

CHARRED SHISHITOS

Japanese Crema, Sweet Soy
Tempura Flakes, Scallion, Furikake 9

MEDITERRANEAN MUSSELS

Arrabbiata or White Wine Pan Sauce
Grilled Crostini 18

WILD COLOSSAL SHRIMP COCKTAIL

Lemon & Cocktail Sauce (GF) 6 Each

CHILLED MAINE LOBSTER

Lemon, Cocktail & Mustard Sauce (GF) 21

BLUE CRAB CAKE

Sweet Corn & Tomato Ragout
Smoky Tomato Aioli 20

CHICKEN MEATBALLS

Basil, San Marzano Tomato Sauce 14

BUFFALO CHICKEN WINGS

Agave Hot Sauce, Celery
Blue Cheese Dressing (GF) 13

:::BRICK OVEN:::

All Pizzas are available on Flatbread
Cauliflower Crust (GF) \$2

SHRIMP SCAMPI

Spinach, Tomato, Lemon, Roasted Garlic
Mozzarella, Parmesan, Pine Nuts 18

CAULIFLOWER SHAWARMA

Mozzarella & Goat Cheese, Marinated Tomatoes
Spice Roasted Cauliflower, Tahini Sauce, Cilantro
Pickled Onion, Gluten Free Cauliflower Crust (GF, V) 17

MARGHERITA

Pomodoro Sauce, Mozzarella, Basil (V) 13
with Pepperoni 15

"SHROOMS"

Shiitake, Portobella, Cremini, Charred Onion
Gruyere, Mozzarella, Parmesan
Black Truffle Ricotta, Arugula (V) 14

:::FIELD:::

CHICKEN PAILLARD SALAD

Young Arugula, Radicchio, Fennel
Grape Tomato, Onion, Parmigiano-Reggiano
Lemon Vinaigrette (GF) 18

SHRIMP & AVOCADO SALAD

Sweet Corn, Baby Gem, Sunflower Seeds
White Beans, Grape Tomato, Onions, Queso Fresco
Key Lime Vinaigrette, Cilantro (GF) 23

CAULIFLOWER STEAK SALAD

Lemon Tahini, Marinated Artichoke, Chickpea
Arugula, Vegan Parmesan, Roasted Tomato
Pine Nut, Capers, Red Onion
Organic Olive Oil (GF, V+) 17

:::GREENS::: 10/13

BABY GEM CAESAR

Crouton, Parmigiano-Reggiano, Caesar Dressing

ICEBERG WEDGE

Tomato, Bacon, Gorgonzola, Red Onion
Bleu Cheese Dressing (GF)

THAI CRUNCH

Crispy Shaved Brussel Sprouts & Cauliflower
Mango, Kohlrabi, Cabbage, Carrot, Peanut
Rice Noodle, Jalapeno, Cilantro, Scallion
Sweet Chili Lime Dressing (V+)

CHOPPED ICEBERG

Egg, Bacon, Tomato, Cucumber, Avocado, Corn
Onion, Cheddar, Thousand Island (GF)

MEDITERRANEAN

Chopped Romaine, Kalamata Olives, Tomato
Red Onion, Cucumber, Capers, Feta
Lemon Vinaigrette (GF, V)

CAULIFLOWER & BRUSSEL SPROUTS

Dried Cherries, Almonds, Honey Truffle Dressing
Shaved Parmesan (GF)

:::Entrée Salad:::

Salmon 20 | Grilled Shrimp 20
Grilled Chicken 17 | 10oz Skirt Steak* 33
Chicken Milanese 18 | Crab Cake 29
Organic Tofu 16

:::BUILD YOUR OWN BURGER:::

Add a choice of side 3

SIGNATURE SIRLOIN* 13

BISON BURGER* 15

CHICKEN BURGER 11

VEGETABLE BURGER (V+) 10

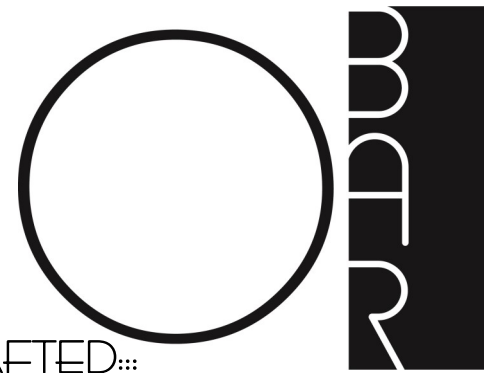
IMPOSSIBLE BURGER (V+) 15

SERVED WITH:

Lettuce & Tomato on
Toasted Brioche

CHOICE OF:

American • Cheddar • Provolone
Bleu • Swiss • Vegan Cheddar
Bacon • Charred Onions
Sautéed Mushrooms



:::HAND CRAFTED:::

Add a choice of side 3

SANTA FE

Blackened Chicken, Avocado, Pepper Jack
Tomato, Bacon, Smoky Aioli, Toasted Brioche 14

ROASTED TURKEY

Smoked Bacon, Gem Lettuce, Cranberry Mayo
Toasted Multigrain 13

LOCAL FISH

Lettuce & Tomato, House Tartar Sauce, Toasted Brioche 17

FRENCH DIP

Shaved Prime Rib, Caramelized Onion, Provolone
Roasted Garlic Aioli, Baguette, Au Jus 18

FLORIDA LOBSTER & SHRIMP BURGER

Bohemian Mango Relish, Avocado, Key Lime Aioli
Arugula, Frisée, Warm Croissant Bun 18

:::TACO:::

Gluten Free Corn Tortillas Available on Request

Pollo Al Pastor

Blackened Chicken, Pepper Jack, Charred Pineapple
Pickled Onion, Cilantro, Crema 13

Fajitas de Verduras

Spiced Impossible Meat, Charred Peppers & Onions
Vegan Cheddar, Chimichurri Aioli, Tomato Salsa (V+) 15

Korean Octopus

Gochujang Glaze, Charred Shishito, Scallion, Cilantro
Jalapeno, Pickled Onion, Crema, Furikake 16

Pasadena Poke'

Ahi Tuna, Cucumber, Mango, Wakami, Sesame, Scallion
Avocado, Chili Garlic Soy, Wasabi Aioli 17

COMFORT

THAI FRIED RICE

Mandarin Chicken, Charred Pineapple, Cilantro
Bean Sprouts, Tomatoes, Garden Beans
Chili Garlic Soy, Sunny Egg, Spicy Mayo 19

SPAGHETTI SQUASH PARMESAN (V) 17

Add Chicken Meatballs 22

MAFALDE PASTA

Pomodoro & Basil (V+) 15
With Chicken Meatballs 19
Shrimp Ala Vodka 24

SEAFOOD SOFRITO (GF) 32

Mussels, Shrimp, Calamari, Cauliflower Couscous
Garden Beans, Tomato, Saffron Red Pepper Ragout

OPEN FACED TURKEY SANDWICH 18

Grilled Crostini, Yukon Gold Potato Puree
Wild Mushrooms, Turkey Gravy, Cranberry Sauce

TORCHIO MARSALA 18

Pulled Chicken, Charred Mushrooms & Onions
Pea Tips, Marsala Wine Pan Sauce
Parmesan Herb Gremolata

SIDES 5

COLESLAW

BABY GEM CAESAR

MEDITERRANEAN SALAD (GF, V)

KIMCHI BRUSSELS SPROUTS (GF)

FRENCH FRIES (GF, V+)

SWEET POTATO FRIES (GF, V+)

PARMESAN TRUFFLE STEAK FRIES (GF, V)

GREEN BEANS (GF, V+)

SAUTÉED SPINACH (GF, V+)

GARLIC BROCCOLI (GF, V+)

SPAGHETTI SQUASH POMODORO (GF, V+)

WHOLE WHEAT SPAGHETTI MARINARA (V+)

BAKED POTATO (GF, V+)

SWEET POTATO (GF, V+)

YUKON POTATO PUREE (GF, V)

(GF) Gluten Free | (V) Vegetarian | (V+) Vegan
(SF) Sugar Free | (DF) Dairy Free

ENTRÉES

Includes a choice of side

SCOTTISH SALMON*

Citrus Mustard Glaze
Stone Ground Mustard Beurre Blanc (GF) 28

CHICKEN PARMESAN

San Marzano Tomato Sauce
Mozzarella, Reggiano 19

10oz STERLING SILVER SKIRT STEAK*

Cabernet Jus (GF) 33

VEAL CHOP PARMESAN

San Marzano Tomato Sauce
Mozzarella, Reggiano 30

BRANZINO

Pistachio Orange Crust
Honey Truffle Beurre Blanc 19/28

ROLLS

Gluten Free Soy Sauce & Brown Rice Available Upon Request

TUNA* | SALMON* | EEL 9.5

SPICY TUNA* 10.5

SPICY SALMON* 10.5

CALIFORNIA 8

AVOCADO 8

CUCUMBER 7

SHRIMP TEMPURA

Cucumber, Sesame Seeds, Eel Sauce 11

VEGETABLE

Avocado, Asparagus, Carrot
Cucumber, Kanpyo 9

RAINBOW

California Roll topped with Tuna
Salmon & Hamachi 16

SUSHI

SASHIMI

Tuna* | Salmon* | Eel | Hamachi* 8

SUSHI

Tuna* | Salmon* | Eel | Hamachi* 5

HAND ROLLS

Tuna* | Spicy Tuna* | Salmon* | Spicy Salmon 6

SPECIALTY

SPICY TUNA TARTARE*

Avocado, Masago, Crispy Taro 20.5

SUSHI BURGER*

Spicy Tuna, Salmon, Avocado, Pickled Onion
Crispy Rice, Jalapeno, Spicy Mayo 22

POKE` BOWL*

Ahi Tuna, Salmon, Hamachi, Mango, Avocado, Cucumber
Onion, Scallion, Ogo Seaweed, Sesame, Nori, Peanuts
Crispy Shallots, Chili Soy, Spicy Mayo, Sushi Rice 21

LOADED SUSHI SICILIAN*

Crunchy Rice & Nori; Topped with Spicy Tuna, Cilantro
Jalapeno, Tobiko, Sesame, Scallion, Eel Sauce
Honey Wasabi Aioli 21

LOBSTER BOMB

Lobster Tempura, Cucumber, Asparagus, Tobiko
Avocado, Wasabi Mayo, Kimchi, Eel Sauce 29

SPIDER ROLL

Soft Shell Crab Tempura, Avocado, Asparagus, Masago
Scallion, Eel Sauce, Kimchi Sauce, Wasabi Mayo
Sesame Seeds 16

O BAR DRAGON ROLL*

Shrimp Tempura, Avocado & Kani Roll
Topped with Spicy Tuna, Tempura Flakes, Black Tobiko
Scallions & Eel Sauce 20

**Consumer Advisory: The Management advises that eating raw or uncooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of the animal food reduces the risk of foodborne illnesses. There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach, the blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.*

SWEET 8

COOKIE SKILLET Vanilla Ice Cream

S'MORES COBLER

Chocolate Cake, Torched Marshmallow
Graham Cracker Ice Cream (V)

CHOCOLATE MOUSSE CAKE (V)

CARROT CAKE

Pineapple Compote (SF, V)

APPLE POT PIE

Caramel Apples, Crispy Shortbread
Vanilla Ice Cream (V)

BANOFFEE PIE

Banana, Caramel, Toffee, Whipped Cream (V)

WARM ALMOND CHOCOLATE CAKE

Bourbon Ice Cream (V, GF)

FRESH FRUIT & CREAM (GF)

FROZEN 5.5

Served with Cocoa Nib Cookie

VANILLA ICE CREAM

CHOCOLATE ICE CREAM

COLD BREW COFFEE ICE CREAM

CRÈME FRAICHE ICE CREAM

BAILEYS BROWNIE ICE CREAM

BOURBON ICE CREAM

AVOCADO COCONUT ICE CREAM (V+)

SUGAR FREE VANILLA ICE CREAM

RASPBERRY SORBET

COCONUT SORBET

LEMON SORBET

SCAN FOR MENU

