



-APPETIZERS-

Fried Calamari <i>Tomato Sauce, Lemon Aioli, Pickled Chilis</i>	\$15
Steak Tartare* <i>Crostini, Shallots, Capers, Cornichons, Dijon Mustard, Egg Yolk</i>	\$16
Blistered Shishito Peppers <i>Soy, Lime, Sesame Seeds</i>	\$12
Shrimp Cocktail GF <i>House-Made Cocktail Sauce, Lemon</i>	\$15
Fresh Burrata <i>Curried Tomato Gazpacho, Fried Shallots, Herb Oil</i>	\$14
Smoked Fish Spread <i>Crostini, Whole Grain Mustard, Pickled Vegetables</i>	\$13
Grilled Octopus GF <i>New Potatoes, Olives, Tomatoes, Preserved Lemon</i>	\$14

-SALAD-

Petite Shaved Brussels Sprouts GF <i>Brussels Sprouts, Roasted Red Beets, Butternut Squash, Candied Pecans, Granny Smith Apples, Goat Cheese, Dried Cranberries, Raspberry Vinaigrette</i>	\$12
Gem Lettuce Salad <i>Cured Ham, Radishes, English Peas, Cheddar Breadcrumbs, Green Goddess Dressing</i>	\$13
Endive & Watercress Salad GF <i>Bleu Cheese, Pears, Candied Walnuts, Port-Sherry Reduction</i>	\$11
Chicken Caesar Salad <i>Grilled or Blackened Chicken, Romaine Hearts, Shredded Parmesan, Croutons</i>	\$15
Shrimp or Salmon* Caesar	\$18
Side House Salad	\$5
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-SOUP-

French Onion <i>Crostini, Provolone Cheese</i>	\$7
Chef's Soup of the Day <i>Fresh Daily Option of Cream & Broth Soups</i>	\$5

-PASTA-

Braised Ragu <i>Capers, Almonds, Sun-Dried Tomatoes, Cognac Jus, Orecchiette Pasta</i>	\$29
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-SEA-

Grilled Branzino GF <i>Summer Squash Risotto, Sweet Pepper Chutney, Vadouvan Curry Seasoning</i>	\$30
Pepper Crusted Salmon* <i>Potato Pancake, Apple and Radish Slaw, Yuzu Crema</i>	\$32
Mustard Glazed Sea Scallops* <i>Bok Choy, Shiitake Mushrooms, Oven-Dried Tomatoes, Citrus-Soy Emulsion</i>	\$38

-VEGETARIAN-

Dan Dan Noodles <i>Roasted Cauliflower, Bok Choy, Scallions, Chili Oil, Sesame-Peanut Sauce</i>	\$20
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-LAND-

Center- Cut Filet Mignon* <i>Center Cut Beef Tenderloin, Garlic-Herb Butter, Market Vegetables, Crispy Onions, Potato Puree</i>	\$35
Feta Crusted Rack of Lamb* <i>Green Olive and Coriander Tabouleh, Salsa Verde</i>	\$38
Veal Milanese* <i>Endive, Arugula, Parmesan, Cherry Tomatoes, Herb Pesto</i>	\$33
Miso Marinated Hanger Steak* GF <i>Shishito Peppers, New Potatoes, Lobster Bordelaise</i>	\$28
Parmesan Crusted Chicken <i>Butter Bean and Chorizo Succotash, Charred Lemon</i>	\$24

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions