



starters

Soups • cup 5 | bowl 7

soup du jour, beef vegetable **GF**, chili con carne **GF**

Miso Soup • cup 5 | bowl 7

cin soy white miso, dashi broth & kelp broth, tofu, nori, scallions

Butternut Squash Bisque • cup 5 | bowl 9

maple syrup & pepitas

Five Onion Gratinée • crock 7

Jumbo Chicken Wings **GF** (6, 12, or 18 wings) • 11 | 17 | 26

buffalo style, dry rub, bbq, mirin thai chili sauce

Italian Meat & Cheese • 27

prosciutto di parma, speck alto adige, castelvetro olives, grana padano, pear mostarda, honeycomb, marcona almonds, basil pistou, crostinis

California Chicken Flatbread **GF** • 13

grilled amish chicken, corto olive oil, mozzarella cheese, parmesan cheese, avocado, bacon, roasted red bell peppers, cilantro, chipotle ranch dressing

Mediterranean Flatbread • 13

corto olive oil, roma tomatoes, kalamata olives, red onion, mozzarella cheese, feta cheese, balsamic reduction, baby spinach

Brussels Sprouts **GF** • 11

crispy fried brussels sprouts, sweet chili, mint pesto, cashews, sriracha aioli

Buttermilk Fried Calamari **V** • 16

fried calamari, banana peppers, artichokes, feta cheese, citrus herb emulsion, sauce diablo

Black Hawk Farms Kentucky Wagyu Beef Sliders • 10 | 13

american cheese, shredded lettuce, sliced pickle, diced onion, k-sauce, petite burger buns

Chargrilled Oysters • 18

grilled half dozen oysters, parmesan-oregano crust

Fried Wontons • 10

pork, shrimp, scallions, garlic, ginger, soy dipping sauce

garden

Traditional Salads • petite 4 | light 6 | full 8

house salad **GF**, greek **GF**, wedge **GF**, caesar, spinach **GF**

dressings: fat free ranch, ranch, bleu cheese, italian, balsamic, thousand island, kenwood, french, honey poppy, raspberry vinaigrette, honey mustard (all dressings **GF**)

Salmon Arugula Salad **GF** • 20 | 24

toasted pine nuts, marinated artichokes, roasted red peppers, shredded parmesan, grape tomatoes, shredded carrots, lemon-citrus olive oil

Warm Grilled Amish Chicken Salad **GF** • 15 | 19

field greens, toasted pine nuts, bleu cheese crumbles, grape tomatoes, shredded carrots, dried cherries, honey-balsamic dressing

Winter Roasted Beet Salad **GF** • 10 | 16

winter green medley, red & gold roasted beets, goat cheese crumbles, dried cherries, toasted almonds, honey dijon vinaigrette

Salad Enhancements:

chicken **GF** 7, salmon* **GF** 13, shrimp* **GF** 11, beef filet* 25

handhelds

Southern Fried Chicken Sandwich • 15

hoagie bun, southern fried breading, coleslaw, pickled cucumber, spicy cajun mayo

Beyond Burger **V** • 14

toasted split top bun, vegan cheddar cheese, avocado, lettuce, tomato, onion

Allen Brothers "USDA Prime" Burger* • 14

brioche bun, cheese, lettuce, tomato, onion, pickle

GF gluten free **V** vegan **🌶️** spicy **🌿** wellness plate

* Consuming shellfish, raw and undercooked meats or seafood may increase your risk of foodborne illness.



sushi & sashimi selection

Specialty Rolls*

Dynamite Roll* 🍣 • 21

tempura shrimp, cucumber, crab stick, salmon, avocado, spicy mayonnaise

AACC Roll 🍣 • 14

avocado, asparagus, carrot, cucumber

Firecracker Roll 🍣 • 19

crab stick, cucumber, avocado, spicy tuna, tobiko, eel sauce

Volcano Roll* 🍣 • 23

jumbo lump crab meat, crab stick, cucumber, avocado, scallion, masago, spicy mayonnaise

Perfecto Roll* • 19

yellowtail, white tuna, asparagus, tuna, avocado

Kenwood Roll* • 49

spicy crab, lobster, torched beef tenderloin

Nigiri* (2 each)

tuna 7 | ōra king salmon 7 | white tuna 6 | yellowtail 7 | shrimp 6

Sushi Platter* Chef's Selection • 46

twelve pieces of sashimi | eight pieces of nigiri | spicy tuna roll
california roll

Sashimi Platter* Chef's Selection • 34

twelve pieces of fish | avocado salad | sushi rice

Tuna Sashimi 🍣 • 12

ponzu sauce, olive oil, jalapeno, green onion, purple radish, daikon, nori

Ōra King Sashimi 🍣 • 10

lemon oil, jalapeno, purple radish, tomatoes, chili powder

White Tuna Sashimi 🍣 • 8

lemon oil, jalapeno, purple radish, green onion, tobiko

Yellowtail Sashimi 🍣 • 11

ponzu sauce, jalapeno, masago, green onion

seafood bar

Oyster on the Half Shell • market price

east coast & west coast oysters, champagne mignonette, cocktail sauce, horseradish, tabasco

Colossal Shrimp Cocktail 🍤 • 18

five poached jumbo shrimp, bloody mary cocktail sauce, firecracker tomato & shallot salad, lemon, micro dijon, dijonnaise

plates

Black Angus Filet Mignon* • 4oz 29 | 6oz 36 | 8oz 43

oscar style 11 | 5oz cold water lobster tail 29

grilled filet, whipped potatoes, asparagus

USDA Prime New York Strip Steak* • 14oz | 65

fried onions, baked potato, haricots verts

Sauce Choices with Steaks • 4

bearnaise, green peppercorn, blue cheese cream, herb butter

BBQ Pulled Pork & St. Louis Rib Platter • 27 | 50

hickory smoked pork butt, st. louis ribs, turmeric, jalapeno hushpuppies, shiitake & white cheddar green bean casserole, fried onions, red beans & rice

Pepper Jam Glazed Salmon Fillet* 🍣 • 25 | 31

sixty south salmon, roasted brussels sprouts, potato, & green bean hash, dijon-vermouth cream sauce

Pecan Crusted Grouper • 45

pan-roasted grouper, charred broccolini, butternut squash risotto, bourbon-butter sauce

Shrimp Fajita Bowl 🍣 • 24

cilantro-lime roasted shrimp, bell peppers, red onions, charred tomato, corn & black bean salsa, achiote & roasted garlic rice, lime, chipotle aioli

Lobster Cacio e Pepe • 29 | 36

lobster tail, bucatini, roasted minced garlic, rosemary, parsley, clarified butter, black truffle shavings

Baked Spinach & Ricotta Cannelloni • 19 | 26

garlic wilted baby spinach, basil, ricotta & parmesan cheese, roasted red pepper & tomato sauce, charred red onion

Applewood Smoked Joyce Farms Chicken • 26

herb roasted all-natural chicken breast, polenta fries, bacon & onion braised green beans, sundried tomato pesto

weekly features

butcher's block | catch | wellness | sushi
please inquire with your server

wines by the glass

white

- Champagne | Korbel Brut | Sonoma, CA • 9
- Champagne | Moët & Chandon | Champagne, France • 19
- Moscato | Risata | Piedmont, Italy • 10
- Prosecco | LaMarca | Veneto, Italy • 10
- Sparkling Rosé | Yes Way | France • 10
- Rosé | Bieler | Provence, France • 9
- Chardonnay | Louis Jadot | Burgundy, France • 11
- Chardonnay | Kendall-Jackson | Sonoma, CA • 11
- Chardonnay | Lava Cap | El Dorado, CA • 14
- Chardonnay | Sonoma-Cutrer | Sonoma, CA • 16
- Chardonnay | Nickel & Nickel | Napa Valley, CA • 17
- Pinot Grigio | Kris | Veneto, Italy • 10
- Pinot Grigio | Santa Margherita | Alto Adige, Italy • 12
- Sauvignon Blanc | Kim Crawford | Marlborough,
New Zealand • 11
- Sauvignon Blanc | Groth | Napa Valley, CA • 14

red

- Cabernet Sauvignon | Bonanza | CA • 12
- Cabernet Sauvignon | Cataclysm Wine | Columbia
Valley, WA • 12
- Cabernet Sauvignon | Justin | Paso Robles, CA • 14
- Cabernet Sauvignon | Quilt | Napa Valley, CA • 18
- Cabernet Sauvignon | Post & Beam by Far Niente
Napa Valley, CA • 20
- Pinot Noir | Anne Amie "Two Estates" Willamette
Valley, OR • 14
- Pinot Noir | Boen | Sonoma County, CA • 14
- Merlot | Josh | North Coast, CA • 11
- Blend | Prisoner | Napa Valley, CA • 23
- Malbec | Trivento | Mendoza, Argentina • 10

desserts

Gourmet Chocolate Chip Cookie • 2
fresh, warm, & house-made

Layered Carrot Cake • 8
six moist layers of cinnamon carrot cake
cream cheese frosting

Salted Caramel Cheesecake • 8
sea salt caramel with a graham cracker crust

Choc'late Lovin' Spoon Cake • 7
chocolate pudding & chocolate cake

Opera Creme Torte • 8
layers of chocolate cake and vanilla infused opera creme

Bread Pudding • 6
chef's weekly creation

Graeter's Ice Cream & Sorbet • 6

Rice Crispy Roll • 5
marshmallow rice crispies, fruit leather, gummy fish

