



DINNER 5:30PM - 8:30PM

STARTERS

HOUSE-MADE SOUP cup 6 | bowl 8

GF JUMBO OISHII SHRIMP COCKTAIL 18
house-made cocktail sauce, louie sauce

NEW BANG BANG CAULIFLOWER 17
spicy curry marinade, peas, paneer cheese, tofu

NEW GRANDMA COSCIA'S TIELLA PUGLISE 18
traditional mussel casserole,
risotto, yukon potatoes, tomato, parmesan cheese

NEW GALBI KOREAN BBQ RIBS 18
sesame onions, fried egg

AHI TUNA & SALMON POKE BOWL 22
spring peas, pickled red fresno peppers, edamame, avocado, crispy sushi rice,
beach mushrooms, spicy salmon dynamite, white soy

SALADS

GF BISTRO CHOPPED SALAD 14
iceberg lettuce, roasted corn, lima beans, haricots verts, radicchio, red onion, cherry
tomatoes, radish, nicoise olives, green goddess dressing

NEW ICEBERG WEDGE 14
iceberg lettuce, tomato, pickled red onion, blue cheese, bacon lardons, sliced egg,
breakfast radish, house-made blue cheese dressing

VANILLA-GLAZED BABY BEETS 14
blackberries, spiced honey hazelnuts, frisee, mache, goat cheese crème

NEW PANZANELLA SALAD 14
toasted focaccia bread, corn, red onions, chickpeas, picholine olives,
heirloom tomatoes, basil, stracciatella, aged red wine vinaigrette

GF BISTRO CAESAR SALAD 12
romaine hearts, butter brioche croutons, parmesan cheese

GF GREEK SALAD 14
iceberg lettuce, nicoise olives, red onion, heirloom cherry tomatoes, red pepper,
cucumber, feta cheese, spice hummus, lemon-oregano vinaigrette

ENTREES

- GF

NEW

BRANZINO 36

Mischiato Potente, White Beans, Fennel, Lobster Broth, Basil Pistou
- GF

POMEGRANATE-GRAIN MUSTARD GLAZED SALMON 34

corn, peas, okra succotash
- GF

NEW

SEARED JUMBO SCALLOPS 39

butternut caponata, cauliflower puree
- GF

HERBS DE PROVENCE HALF ROASTED CHICKEN 28

green beans, mashed potatoes, natural jus
- MOROCCAN BRICK CHICKEN 28

apricots, feta cheese, fregula pasta, mint yogurt sauce
- NEW

PANKO CRAB CAKE 38

panko crab cake, corn salsa, peach puree

- VEAL CHOP MILANESE 39

arugula, radicchio, frisee, heirloom cherry tomatoes, lemon vinaigrette
- NEW

GRILLED SWORDFISH 37

saffron israel couscous, avocado smashed, pomegranate broth
- WILD MUSHROOM PAPPARDELLE 22

garlic, red onions, demi glace, fresh herbs
- TAGLIATELLE ALLA CARBONARA 20

guanciale, egg, pecorino romano
- SHORT RIB BOURGUIGNON 32

baby carrots, pearl onions, wild mushrooms, braised nueske's bacon, whipped potatoes
- NEW

VEGAN STUFFED SWEET POTATO 25

braised farro, wild mushrooms, quinoa, roasted asparagus, toasted pumpkin seeds

SIMPLY GRILLED

SIMPLY GRILLED WITH YOUR CHOICE OF TWO ACCOMPANIMENTS

- GF

GRILLED FAROE ISLAND SALMON 7 OZ 32
- GF

6 OZ 1855 FILET MIGNON 32

sauses: lemon-dill beurre blanc / local wild mushroom demi / bourbon bordelaise

ACCOMPANIMENTS

each additional accompaniment \$6

sriracha glazed crispy brussels sprouts
grilled asparagus | haricot verts
baked potato | sweet baked potato
truffle garlic fries | garlic parmesan tater tots

BURGER

GF

8 OZ. WAGYU BURGER 19

lettuce, tomato, red onion, remoulade,
choice of cheese
served with one accompaniment

DESSERT

INCLUDED WITH DINE IN ORDERS

CHOICE OF CHEF'S SELECTIONS OR FRESHLY SLICED FRUIT SERVED TABLESIDE
YOGURT AND FRESHLY BAKED COOKIE STATION