

*Small Plates***BAJA CRISPY
CALAMARI**

Chili pepper seasoning,
sweet banana peppers,
olives, creamy chipotle
and cilantro-lime
dipping sauces

20

**COLOSSAL SHRIMP
COCKTAIL**

House-made horseradish
cocktail sauce,
fresh lemon
4 each

**JUMBO LUMP
CRAB CAKE**

Avocado puree, mango,
jicama, sunflower crunch

22

**STEAMED ASIAN
STREET WONTONS**

Cherry blossom chili and
cilantro-ginger dipping
sauces

Choice of: Pork Char Siu
-or- Chicken Miso

18

*Soups & Signature Salads***FRENCH ONION SOUP**

House made beef broth, three onion blend,
pumpnickel crouton, blended swiss cheeses

10

CHEF'S SOUP OF THE DAY

Cup 4 / Bowl 6

CAESAR SALAD (V, VGA, GF)

Romaine, roasted tomato, garlic croutons, parmesan,
creamy Caesar dressing

8/16

GREENS SALAD (V, VG, GF)

Local mixed greens, radish, baby carrots, cucumber

8/12

HEIRLOOM CAPRESE SALAD (V, VGA, GF)

Local heirloom tomatoes, basil, marinated fresh mozzarella,
baby arugula, imported evoo, aged balsamic

8/16

STEAK SALAD (V, VG, GFA)

New York strip steak, feta, romaine lettuce, roasted tomatoes,
frizzled onions, balsamic dressing

28

ADD TO ANY SALAD:

Blackened Chicken 6 | Blackened Shrimp 4 each
Catch of the Day 12

*From The Pans***RAMEN BOWL (VA, VGA)**

Traditional ramen noodles, edamame, purple
cabbage, carrot, radish, maitake mushroom,
scallions, cilantro, lime, duck egg

18

Add sesame tuna 12 | teriyaki chicken 6
Smoked soy marinated steak 14

BRONZINI

Arugula pesto, marinated tomato, crispy
eggplant, torn mint, baby greens, lemon, evoo

36

SHRIMP SCAMPI

Calabrian chili, olives, garlic butter,
lemon segments, micro parsley,
calamari-shaped die cut pasta

28

CHICKEN TIKKA

Tender cubes of chicken breast and thigh,
marinated and served with tikka-masala sauce,
saffron jasmine rice, spinach, lemon zest,
cilantro-mint chutney, toasted sesame seed

28

Grilled Angus Steaks, Chops & Seafood

6 or 10 oz. Filet Mignon, red wine demi

Tender, corn-fed midwestern beef.

GF – 24/38

16 oz. Ribeye Steak, horseradish herb butter

Well marbled for peak flavor, deliciously juicy.

GF – 38

14 oz. Kansas City Sirloin Strip, smoked maple barbeque sauce

Full bodied, slightly firmer than a ribeye. GF – 36

12 oz. Marble Farms Pork Chop, cherry pepper, basil, pecorino cheese

Center cut chop, fine-grained & flavorful. GF – 28

10 oz. Salmon Steak, spicy honey citrus glaze

Whole cut, bone in, Scottish salmon – 28

ADDITIONS

- 6 oz. Cold Water Lobster Tail – 24
- 4 oz. Jumbo Lump Crab Cake – 15
- Colossal Lemon-Garlic Shrimp – 4 ea.
- Blue Cheese Crusted – 6

SIGNATURE SIDES – 5 each

- Baked Potato ♦ Red Potato Mashed ♦ Mixed Grain Pilaf ♦ Mac-n-Cheese
- Sautéed Mushrooms & Onions ♦ Creamed Spinach ♦ Grilled Asparagus
- Corn-off-the-Cob ♦ Hot Honey Thumbelina Carrots

Vegetarian Options

vegan option available upon request

CAPELLINI & TOMATOES (V)

San Marzano crushed tomatoes, garlic, fresh basil, burrata, Grana Padano cheese, imported olive oil, 20-year balsamic drizzle, grilled pesto bread

22

WILD MUSHROOM RISOTTO (V, VGA, GF)

Golden Chantrelle, Matsutake, Blue Foot Mushrooms, English Peas, Mascarpone

22

GREEK GRILLED EGGPLANT STEAKS (V, VG, GF)

Sweet and Spicy Curry Hummus, Diced Cucumber, Tomato, Olive, Onion, Mint

20

ADD ONS

Blackened Chicken 6 | Blackened Shrimp 4 each | Catch of the Day 12

V = Vegetarian VG = Vegan VGA = Vegan Available GF = Gluten Free GFA = Gluten Free Available