

Small Plates

MEDITERRANEAN CALAMARI

Tajin seasoning, sweet banana peppers, mango-chili dipping sauce 20

SHRIMP COCKTAIL

Yuzu cocktail sauce, fresh lemon 4.50 each

CRAB RANGOON

Mango-chili sauce

EDAMAME

Black sea salt or chili garlic
14

CHARRED SHISHITO PEPPERS

Yuzu chili garlic, lime-cucumber sauce, crispy shallot 16

CRISPY CAULIFLOWER

Hot honey, everything spice, herb tahini sauce 16

DOUBLE-SMOKED CANDIED BACON CHOP

Cherry pepper chimichurri, apple slaw 18

WAGYU GYOZA

Yuzu-kosho-ponzu, fresh Japanese wasabi, micro radish 20

CHICKEN-GINGER DIM SUM

Amazu ponzu, crispy garlic 20

Soups & Signature Salads

CHEF'S SOUP OF THE DAY

Cup 6 / Bowl 8

CAESAR SALAD (V, VGA, GF)

Romaine, roasted tomato, garlic croutons, parmesan, creamy Caesar dressing 8/14

FIELD GREENS (V, VG, GF)

Local mixed greens, radish, baby carrots, cucumber 8/12

CAPRESE CONCASSE TOMATO SALAD

Burrata cheese, crispy prosciutto, bibb lettuce, pesto, micro basil, smoked olive oil, balsamic pearls, grilled focaccia 20

FRENCH ONION SOUP

House made beef broth, three onion blend, pumpernickel crouton, melted Swiss cheese

*THAI STEAK and NOODLE SALAD

Marinated steak, cold lo-mein noodles, curly cabbage, spinach, baby corn, carrots, scallions, cilantro, Thai basil, sriracha peanuts, wonton crisps, peanut-lime dressing 28

MONTY'S SUMMER SALAD (V, GF)

Baby rocket lettuce, shaved fennel, blueberry, watermelon, cucumber vinaigrette 18

ADD TO ANY SALAD:

Grilled Chicken 6 | Blackened Chicken 6 | Blackened Shrimp 4.50 each | Scottish Salmon 12

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



Main Plates

*BLACK ANGUS FILET MIGNON (GFA)

Roasted potatoes-carrots-onions, corn puree, ancho pepper smoked demi 6 oz. Filet 40 8 oz. Filet 48

*WAGYU COULOTTE STEAK

Shiitake mushrooms, shishito peppers, fresh Japanese horseradish mashed potato, black garlic molasses, crispy shallot 48

*RACK LAMB

Red pepper polenta, turmeric new potatoes, hot honey carrot puree, wilted spinach, coconut curry sauce 48

CHICKEN MILANESE

Baby arugula, roasted tomato, shaved parmesan, EVOO, aged balsamic reduction, mashed potato
30

BAY SCALLOPS & FRESH HOUSEMADE PASTA

Housemade squid ink pasta, roasted garlic heirloom tomato, arugula, lemon-butter-garlic sauce, grilled lemon
36

*SOY GLAZED SALMON

Hakurei Japanese turnip and carrot-ginger purees, garlic Asian greens, marinated-mango-Asian pear, black rice 38

TRADITIONAL CACIO E PEPE

Grana padano & pecorino cheeses, arugula, imported pancetta, toasted pepper mélange, smoked olive oil, focaccia crumbles, bucatini pasta 24 Add Grilled Chicken 6 | Grilled Shrimp 4.50 each

VEGETARIAN DAL

Lentils, chickpeas, onions, peas, spinach, tomatoes, ginger, fenugreek, coconut milk, raita drizzle, basmati rice

Add Grilled Chicken 6 | Grilled Shrimp 4.50 each