

STARTERS

AHI TARTARE

TARO CHIPS, PONZU MARINATED SWEET MUSTARD SOY
11

CRISPY LONG STEM ARTICHOKE HEARTS

LEMON AND GARLIC AIOLI
11

PIQUILLO POPPERS

CHORIZO, JALAPENO, QUESO FRESCO, CHIPOTLE AIOLI
9

STEAK BITES

PORT WINE DEMI-GLACE, HORSERADISH CREAM SAUCE
10

GRILLED FLAT IRON

CRISPY SHALLOTS, CELERY ROOT PUREE, PORT WINE DEMI-GLACE
12

CRAB CAKES

CLAW AND JUMBO LUMP, CUCUMBER, MANGO SALAD, CHIPOTLE AIOLI
12

CHARCUTERIE PLATE

DOMESTIC AND IMPORTED DRIED & CURED MEATS WITH OLIVES, GHERKINS, WHOLE GRAIN MUSTARD, GRILLED CIABATTA
14

ARTISAN CHEESE PLATE

SEASONAL GARNISHES, PLEASE ASK YOUR SERVER ABOUT CHEESE SELECTION
3 FOR 13 / 5 FOR 16

STARTER SALADS

MIXED GREENS

CHERRY TOMATO, CANDIED PECANS, RADISH, CARROTS,
GOAT CHEESE BALSAMIC VINAIGRETTE
5

ROMAINE

SHAVED PARMESAN, PICKLED CHERRY TOMATOES,
PARMESAN CROUTONS, CAESAR DRESSING
5

ARUGULA

SHAVED FENNEL, SMOKED ALMONDS, BELL PEPPERS,
BLOOD ORANGE VINAIGRETTE
6

ENTREE SALADS

GRILLED SALMON

ARUGULA, QUINOA, CHERRY TOMATOES, RED ONION,
AVOCADO, SHERRY VINAIGRETTE
15

SEARED AHI

NAPPA CABBAGE, ARUGULA, CUCUMBER, RED BELL
PEPPER, AVOCADO, SESAME VINAIGRETTE
17

Specialties

LOBSTER MAC & CHEESE

PANCETTA AND THREE CHEESE SAUCE, BAKED PARMESAN CRUST
19

BACON & BRIE FLATBREAD

WITH WILD MUSHROOMS
10

GRILLED VEGETABLE FLATBREAD

WITH GOAT CHEESE, AGED BALSAMIC
10

PROSCIUTTO & FIG FLATBREAD

WITH CAMBOZOLA CHEESE
10

Chicken & Seafood

ROASTED CHILEAN SEABASS
SAFFRON BEURRE BLANC, GARLIC ROASTED BROCOLINI, POTATO PUREE
30

SEARED SCALLOPS
SMOKED PEPPER COULIS, ROASTED CORN, FRISEE GREENS, PANCETTA, ROASTED FINGERLING POTATOES
28

ROASTED ATLANTIC SALMON
QUINOA, SPINACH, PRESERVED LEMON AND FENNEL BEURRE BLANC
26

HERB ROASTED CHICKEN
TRUFFLE RISOTTO, ROASTED BABY CARROTS, SHERRY VINEGAR AU JUS
27

JAMAICAN JERK CHICKEN
SPICY JERK SAUCE, SWEET POTATO MASH, MANGO PEPPER CHUTNEY, PRESERVED LEMON, ARUGULA
26

Vegetarian

ANGEL HAIR POMODORO
CHERRY TOMATO WHITE WINE SAUCE, FRESH BASIL, SHAVED PARMESAN
20

PASILLA PEPPER
CALABACITAS STUFFED PEPPER, ROASTED PURPLE POTATOES, JALAPENO COCONUT CREAM SAUCE
21

Steaks & Chops

12 OZ. DOUBLE CUT PORK CHOP
GARLIC ROASTED BROCOLINI, SWEET POTATO PUREE, MUSHROOM MARSALA REDUCTION
24

8 OZ. FILET MIGNON
BRUSSEL SPROUTS, PANCETTA, CELERY ROOT PUREE, WILD MUSHROOM DEMI-GLACE
36

10 OZ. NEW YORK STRIP LOIN
POTATO PUREE, GARLIC SPINACH, AGED BALSAMIC VINEGAR, GORGONZOLA CREAM
31

16 OZ. BONE-IN RIB EYE
HERB ROASTED POTATOES, GRILLED ASPARAGUS, ROASTED GARLIC CHIVE BUTTER
38

BURGERS

SERVED WITH YOUR CHOICE OF CHEESE & FRIES OR SALAD

CALIFORNIA
AVOCADO, ROASTED TOMATO, BACON, MIXED GREENS
14

WESTERN
CRISPY ONIONS, APPLEWOOD SMOKED BACON, BBQ SAUCE
15

BLUSH
ROASTED TOMATO, CARAMELIZED ONION, ARUGULA
14

HOUSE MADE VEGGIE
BEET AND BARLEY PATTY, ROASTED TOMATO, AVOCADO, ARUGULA
13

Sides

6

TRUFFLE RISOTTO
HERB ROASTED FINGERLING POTATOES
GRILLED ASPARAGUS
TRUFFLE, PARMESAN OR SWEET POTATO FRIES

BRUSSELL SPROUTS WITH PANCETTA
MASHED POTATOES
ROASTED BABY CARROTS
GARLIC SPINACH