

SMALL PLATES

SEAFOOD CHARCUTERIE

Chilled shrimp, smoked fish, lobster mousse, pickled vegetables, crostini 16

OYSTER MUSHROOM FRITTI

Sweet & spicy Thai chili sauce 15

SEARED SCALLOPS

Corn bisque 14

WARM SPINACH DIP

Blend of cheese, artichoke, warm pita bread 13

POTATO CROQUETAS

Sliced chorizo, romesco sauce 11

CALAMARI

Fried jalapeños, sweet chili glaze 13

CHEF'S CUTTING BOARD

Selection of cured meats, artisan cheeses, olives, crusty bread 14

CHILLED SHRIMP & AVOCADO COCKTAIL ^{GF}

Chunky tomato compote 13

SEARED AHI TUNA ^{GF^*}

Hass avocados, candied red onions, wasabi crème fraîche 15

**Gluten-free tortilla available*

SOUPS & SALAD

TODAY'S SOUP 6

50/50 CAESAR

Baby kale, romaine hearts, torn croutons, parmesan 6 | 11

BURRATA SALAD

Extra virgin olive oil, micro basil 14

KALE AND SUMMER GREENS SALAD ^{GF^}

Gorgonzola, strawberries, blueberries, honey-balsamic vinaigrette 15

ASIAN SPINACH SALAD

Carrots, cucumbers, jicama, almonds, wontons, sesame-ginger vinaigrette 13

TORTILLA SOUP 7

SHAVED BEETS WITH GARDEN GREENS ^{GF^}

Creamy goat cheese, bacon brittle, lemon vinaigrette 13

MACERATED GRAPE AND GOAT CHEESE SALAD ^{GF}

Boston lettuce, prosciutto, pistachios, Greek yogurt dressing 14

TUNA NICOISE ^{GF^}

Butter lettuce, haricot verts, tomatoes, onions, olives, fingerling potatoes, hard-boiled egg, Dijon-lemon vinaigrette 18

Add chicken to any salad 4

Add shrimp to any salad 7

Add steak to any salad 7

MAIN PLATES

STEAK FRITES*

Skirt steak, parmesan fries 24

FILET MIGNON ^{GF*}

8oz filet, grilled asparagus 38

BONE-IN RIBEYE STEAK ^{GF*}

22oz ribeye, sautéed spinach and mushrooms 55

GRILLED BISTRO STEAK*

Potato croquettes, asparagus, cipollini onions, romesco sauce 28

FIVE-SPICE SHORT RIB

Cauliflower fried rice, grilled vegetables 27

SLOW ROASTED PORK

Jalapeño panko crust, white bean niçoise 24

ANCHO-HONEY ROASTED CHICKEN ^{GF^*}

Mexican-style street corn, charred avocado, queso fresco 21

RUSTIC POT PIE

Tender chunks of chicken, savory vegetables, rich country cream sauce, flaky puff pastry 16

PAN-SEARED OCEAN TROUT ^{GF^}

Fava bean purée, shaved asparagus, lemon zest 24

SUMMER CORN GARGANELLI PASTA

Heirloom tomato, asparagus, spicy shrimp broth 23

ANCIENT GRAINS TOMATO RISOTTO ^{GF^}

Asparagus, eggplant, grated parmesan 18

MAC & FIVE CHEESES

Cavatappi pasta, buttery bread crumbs 17

Add chicken 4

TAVERN FARE

LOBSTER ROLL

Sweet lobster salad, butter bun, house-made chips 17

FISH TACOS

Grilled ^{GF^} or Fried cod

Cilantro-lime cream sauce, shredded cabbage, queso fresco, avocado, pico de gallo, warm corn tortillas, Spanish rice 16

THIN CRUST PIZZA

Plum tomato sauce, fresh mozzarella, fresh basil 18

PROSCIUTTO PIZZA

Prosciutto, asparagus, fig, goat cheese, balsamic glaze 21

ROMESCO CHICKEN*

Grilled queso fresco, tomato, arugula, ciabatta, parmesan fries 14

STEAKHOUSE BURGER*

Certified Angus Beef® butcher blend, parmesan fries 15

PUB BURGER*

Certified Angus Beef® butcher blend, shaved wagyu brisket, sharp cheddar, bread and butter pickles, parmesan fries 16

CUBAN REUBEN

Shaved corned beef, pork belly pastrami, melted Swiss, dijonnaise, Cuban bread, parmesan fries 15

TURKEY PORTOBELLO BURGER

Cranberry cabbage slaw, brioche bun, parmesan fries 13

SIDES

ROASTED VEGETABLES 5

ASPARAGUS 6

SPINACH AND MUSHROOMS 6

AU GRATIN POTATOES 7

GARLIC MASHED POTATOES 6

MAC & FIVE CHEESES 6

PARMESAN FRIES 4

HOUSE-MADE CHIPS 4

ONION RINGS 6

^{GF} Gluten Free | [^] Reduced Calorie Selections

DINNER – SPRING/SUMMER 2016

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers risk of food borne illnesses.

A gratuity of 18.5% will be added to groups of 6 or more.