
Starters

french onion soup gruyere | crostini 10

bar meatballs roasted tomato sauce | parmesan 12

crispy brussels sprouts cotija | pomegranate
chipotle vinaigrette 10

grilled shrimp cocktail harissa cocktail sauce 15

ahi tuna poke chile dusted tortilla chips 15

mediterranean dips sundried tomato hummus | kalamata
tapenade | baby carrot | french radish | celery | pita chips 11

deviled eggs smoked bacon | cheddar
scallions 12

Salads

caesar garlic crouton | shaved parmesan 8

bloomsdale spinach watermelon | strawberries | feta
marcona almonds | lemon-mint vinaigrette 9

heirloom tomato panzanella cucumber | kalamata olives
croutons | ricotta salata | basil | orange-chardonnay vinaigrette 9

roasted beet kale | organic quinoa | parmigiano reggiano
aged sherry vinaigrette 9

baby wedge point reyes blue | bacon | tomato
spiced pecans | green goddess 9

Consuming raw or undercooked meals, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

18% service charge on parties of 8 or more

\$25 corkage fee per bottle (maximum two bottles)

Mains

pan seared scottish salmon roasted chile succotash
cilantro chimichurri | avocado crema 28

corvina sea bass toasted couscous tabouleh | harissa aioli
curried tomato relish 30

sesame crusted yellowfin tuna sushi rice | green papaya slaw
ginger sauce 34

grilled vegetable ravioli olives | baby artichokes | asparagus
sundried tomatoes | marinara | parmesan 24

n.y. steak truffle fries | housemade steak sauce
herb roasted tomato 37

filet whipped potatoes | red wine demi
herb roasted tomato 39

braised beef short rib whipped potato | root vegetables
rosemary jus 29

roasted shelton farms chicken corn-sweet potato hash | natural jus 28

citrus bbq st louis ribs scallion mash | cilantro-jicama slaw 24

shrimp tagliatelle tomatoes | prosciutto | capers | roasted garlic oil
parmesan 28

Shareables

sweet pea risotto 9

corn-sweet potato hash 8

sautéed mushrooms 10

lobster mac 'n cheese 15

butter whipped yukon potatoes 8

truffle parmesan fries 10

grilled jumbo asparagus 10

Seasonal 3-Course Menu 32

starter choose one of the following:
gazpacho | fatoush salad | caesar | mediterranean dips

entree choose one of the following:
pan seared scottish salmon | grilled vegetable ravioli
prime flat iron steak | roasted shelton farms chicken

dessert choose one of the following:
ice cream & sorbet | strawberry cheesecake
brownie a la mode

