

Dim Sum, Tapas & Small Plates

Grilled Filet Mignon* / Truffled “tater tots,” frisee

Stilton blue cheese fondue 15.95

Spinach and Artichoke Dip / Sonoma goat cheese, warm basil naan 12.95

Rock Shrimp and Sweet Potato Fritters / Nuoc cham 11.95

Chiang Mai Curried Noodles* / Seared tenderloin, coconut milk 10.95

Pork and Chive Dumplings / sesame, red chili, soy 11.95

Salads

Traditional Caesar / Romaine hearts, white anchovies, focaccia croutons 10.95

Grilled Shrimp and Avocado Salad / Mixed greens, citrus vinaigrette

toasted almonds, cherry tomatoes 19.95

Tuscan Chicken Salad / Fresh mozzarella, Kalamata olives, confit garlic

polenta croutons 18.95

Main Plates

Soppressata Stone Pie / Crushed plum tomatoes, aged provolone, hot honey 16.95

Grilled Angus Cheese Burger* / One all-beef patty, special sauce

sesame seed bun, French fries 16.95

Buttermilk Fried Chicken Sandwich / Spicy mayonnaise, house pickles

potato roll, French fries 17.95

Buffalo Chicken Wrap / Crispy chicken, cheddar, bacon, iceberg

blue cheese dressing, French fries 17.95

BBQ Pulled Pork Sandwich / Hickory-smoked shoulder, sweet potato fries

coleslaw, shaved red onion, bread and butter pickles 15.95

Hidden Fjord Scottish Salmon* / Brioche crouton, Seacoast mushrooms

Rockefeller sauce 29.95

Grilled Marinated Hanger Steak / Shiitake mushrooms

soy caramel sauce, broccolini, French fries 29.50

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
“Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness”