

**Dim Sum, Tapas & Small Plates**

**Grilled Filet Mignon\*** / truffled “tater tots”, frisee  
Stilton blue cheese fondue 15.50

**Mexican Queso Fundito** / Warm tortilla chips, house-made chorizo 11.95

**Rock Shrimp and Sweet Potato Fritters** / nuoc cham 11.95

**Chang Mai Curried Noodles\*** / seared tenderloin, coconut milk 10.95

**Tennessee “Prosciutto”** / Strawberries, pickled brussels, popped sorghum 16.95

**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

**The “Greek” Chicken Paillard** / Pepperoncini, feta cheese  
olives, lemon oregano dressing, warm naan bread 18.95

**Main Plates**

**Olli Pepperoni Stone Pie** / Nduja, mustard greens, Parmesan Reggiano 16.95

**Margherita Stone Pie** / Liuzzi mozzarella, fresh tomatoes, basil leaf 14.95

**Grilled Angus Cheese Burger\*** / one all beef patty, special sauce  
sesame seed bun, French fries 16.95

**Black Jack Burger\*** / Cajun spice, jalapeno jack cheese, avocado  
brioche bun, French fries 16.95

**Buffalo Chicken Wrap** / Crispy Chicken, cheddar, bacon, iceberg, blue cheese dress-  
ing, kettle chips 13.95

**BBQ Pulled Pork Sandwich** / Hickory-smoked shoulder, sweet potato fries  
coleslaw, shaved red onion, bread and butter pickles 15.95

**Seared Salmon ala Veracruzana** / Roma tomatoes, steamed rice  
capers, avocado 27.95

**Grilled Marinated Hanger Steak** / Shiitake mushrooms  
soy caramel, 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”