

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
- Chiang Mai Curried Noodles*** / Seared tenderloin, coconut milk 10.95
- Crispy Duck Confit Dumplings** / Lemongrass aioli, foie gras 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, fresh mozzarella
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
- Truffle Onion Burger*** / Gruyere cheese, truffle aioli, caramelized onions
baby greens 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
- Pan-seared Hidden Fjord Salmon*** / Summer vegetable succotash, chorizo
Cuban mojo 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”