



Appetizers

Parmesan Truffle Fries 14

white truffle oil | shaved parmesan | fresh parsley | rosemary demi-glace

Coconut Shrimp* 18

coconut flakes | sweet thai chili sauce | scallions

Seared Dumplings* 15

pork | orange ginger sauce | gojuchang | scallions

Spinach & Artichoke Dip 15

creamed spinach | artichokes | cheese blend | gluten free corn chips

Buffalo Crab Rangoon Dip* 16

ginger | cheese blend | buffalo sauce | spices | cajun wonton chips

Arancini Bites* 15

braised short rib | arborio rice | thyme | parmesan | rosemary demi-glace

Seared Tuna* 19

sweet soy | mustard vinaigrette slaw | eel sauce | ginger aioli | gojuchang | black sesame | scallions

Toasted Raviolis 14

house breaded cheese raviolis | san marzano marinara sauce | parsley | parmesan

Fried Cauliflower Bites 14

fried cauliflower | general tso sauce | scallions | black sesame

Street Corn Dip 16

roasted corn | cheese blend | spices | cotija | cilantro | gluten free corn chips

Stir Dip Trio* 22

spinach dip | buffalo rangoon dip | street corn dip

Flatbreads

Margherita 14

san marzano marinara sauce | fresh mozzarella | olive oil | balsamic glaze | basil

Beet & Goat Cheese 17

sweet ricotta | spinach | red beets | olive oil | chopped garlic | spinach | goat cheese

Prosciutto & Fig 18

fig jam | crispy prosciutto | fresh mozzarella | arugula | hot honey

Steak and Provolone* 18

shaved sirloin steak | peppers | onions | mushrooms | provolone | horseradish aioli

Chicken Pesto* 19

nut-free pesto | grilled chicken | shredded mozzarella | arugula | balsamic glaze

Chicken Cordon Bleu* 19

crispy chicken | ham | swiss cheese | honey

Salads

add chicken +\$7 | shrimp* +\$9 | salmon* +\$12 | seared scallops* +\$19 | 4oz filet* +\$16

Beet & Ricotta 17

spring mix | red beets | sweet whipped ricotta | mandarin oranges | slivered almonds | balsamic vinaigrette

Berry & Goat Cheese 15

spring mix | berries | goat cheese | candied walnuts | apple cider vinaigrette

Stir Salad 13

spring mix | cherry tomatoes | red onion | cucumber | peppers | shaved parmesan | zinfandel vinaigrette

Burrata Caprese 17

beefsteak tomato | burrata | olive oil | basil | balsamic glaze

Caesar Salad 13

romaine | parmesan tweels | ciabatta crostini | creamy caesar

Sandwiches

all sandwiches served with house cut fries.

substitute sweet fries or truffle parmesan fries for \$3.

Gourmet Burger* 19

angus burger | spiced aioli | lettuce | tomato | onion | cheddar | potato roll

Parmesan Crusted Chicken* 18

parmesan crusted chicken breast | san marzano marinara | fresh mozzarella | pesto | ciabatta

Cuban* 19

pulled pork | ham | swiss | house honey mustard | bread & butter pickles | cajun fries

Filet Wellington Ciabatta* 27

sliced filet | mushrooms | arugula | house honey mustard | grilled ciabatta | rosemary demi-glace | truffle fries

Chicken Caesar Wrap* 17

chicken | romaine | parmesan | creamy caesar | add buffalo

Entrees

Petit Filet* 46

twin 4oz usda choice filet | herb compound butter | garlic mashed | asparagus | broccolini
accompaniments: three grilled shrimp +\$9, three seared scallops +\$12

Double Surf & Turf* 49

4oz usda choice filet | grilled shrimp | maine lobster | garlic mashed | melted compound butter

Short Rib Ravioli* 28

braised short rib filled raviolis | mushrooms | rosemary demi-glace | shaved parmesan | fresh parsley

Seafood Alla Vodka* 38

maine lobster | sea scallops | shrimp | spinach | cherry tomatoes | creamy vodka sauce | fresh linguine

Lobster Lo Mein* 34

maine lobster | lo mein | julienne vegetables | lemon | thai chili sauce | cashews | sesame oil | scallions

Grilled Swordfish* \$26

fresh swordfish steak | smokey citrus marinade | saffron rice | mango salsa | asparagus

Bruschetta Chicken* 27

grilled chicken breast | tomatoes | garlic | parmesan | basil | fresh mozzarella | crostini | asparagus | balsamic glaze

Short Rib Skillet* 39

sous vide short rib | potato au gratin | honey glazed carrots | rosemary pan sauce

Stir Fry Bowl* 21

grilled chicken | pepper | mushroom | onion | broccoli slaw | jasmine rice | house honey teriyaki stir fry sauce | ginger aioli | gojuchang | eel sauce | black sesame | scallion

substitute: shrimp +\$3, salmon +\$9

Pan Seared Salmon* 33

faroe island salmon | lemon & garlic crema | cremini mushrooms | wilted spinach

Chicken Alfredo* 23

grilled chicken | house alfredo | parmesan | fresh linguine | fresh parsley
add bacon +\$2

Parmesan Crusted Chicken* 24

house crusted chicken | san marzano marinara | fresh mozzarella | pesto linguine

Scallop Risotto* 33

pan seared sea scallops | mushrooms | house lemon & thyme risotto

Sides

sauteed broccolini
asparagus
honey glazed carrots
garlic mashed potatoes
garlic & white wine sauteed spinach
herbed jasmine rice
marinated cucumber salad

About our Food

We are proud to serve fresh locally made pasta always cooked al dente, never boxed dry pasta, in our sauté dishes. All our sauces are made in house by our chef. We pride ourselves on using quality ingredients including cold water salmon, USDA choice beef that is never frozen. If someone in your party has a special request, we are happy to accommodate your request to the best of our ability. - Randy, Caitlin, Chef Thomas, Sous Chef Michael

**Due to the size of our restaurant, in order to maintain wait times we must ask that you limit your visit to 90 minutes. Thank you for your cooperation.

*Consuming raw and undercooked meat, seafood, shellfish, and eggs may result in foodborne illness, especially if you have certain medical conditions**

Please inform us if someone in your party has an allergy

Spring / Summer 2024 Menu