

gather friends & be welcome

Tor Starters Apps, Soups & Salads

Ciabatta & Garlic Oil	6
FIRST SERVING IS COMPLIMENTARY	
Salmon Toasts 🌕	20
SMOKED SALMON WITH CHEVRE, PICKLED ONION, CAPERS, PEPPER & MALDON SALT	
Warm Roasted Beets 🤎 🥟	13
ROASTED WITH ORANGE, SHALLOT & BALSAMIC, TOPPED WITH GOAT CHEESE, CARDAMOM & ORANGE ZEST	
Blue Mussels 🏀	20
11 B OF MUSSELS WITH SHALLOT CAPLIC &	

TOASTED CIABATTA

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ROASTED WITH ORANGE, SHALLOT &	
BALSAMIC, TOPPED WITH GOAT CHEESE,	
CARDAMOM & ORANGE ZEST	
Blue Mussels 🌕	20
1LB OF MUSSELS WITH SHALLOT, GARLIC $\&$	
WHITE WINE WITH A SPLASH OF CREAM	- 1
AND A HINT OF YELLOW CURRY, SERVED W	ITH

Felipe's Soup	8/12
CHEF'S SOUP DU JOUR, ALWAYS D	ELICIOUS
Escargot 🌕	17

GARLIC BUTTER & CROSTINI	
Pesto Bruschetta 🌑 🦩	15
ON CIABATTA WITH BASIL, TOMATOES,	
BALSAMIC REDUCTION, SHAVED PARMESA	٩N,

SHALLOTS 15 Vegan Queso 🌄 CHIPOTLE & CASHEW CREMA SERVED

Chopped Caesar 🧠 half 9/14

ROMAINE, CROUTONS, PARMESAN

half 9/14 Bistroux 🧶 💗 GREENS, ROMAINE, TOMATO, CUCUMBER, BASIL, ONION, CASHEW PEPITAS,

& CITRUS HERB DRESSING Winter Pear Salad 🍩 👩 half 10/16 MIXED GREENS, BLUE CHEESE CRUMBLES, D'ANJOU PEAR, CANDIED WALNUTS, MAPLE-

MOLASSES VINAIGRETTE Heirloom Burrata 🤎 🧀 HEIRLOOM TOMATOES, LEMON OIL, ONION, BASIL, BALSAMIC REDUCTION, MALDON SALT & BURRATA CHEESE

Stas Split Plate +5 Grain Free with Riced Cauliflower for +2 Cacio e Pepe with Black Truffle **34** PECORINO ROMANO, CRUSHED BLACK PEPPER,

SLICED BLACK TRUFFLE, BLACK TRUFFLE OIL, PAPPARDELLE **Penne**

Penne Ala Vodka🏶 🥟	25	Chicken Alfredo 🌕
SAUTÉED GARLIC, CREMINI, SUN DRIED TOMATOES, VODKA CREAM SAUCE, WITH MARINARA		SAUTÉED WITH WHITE WINE, GARLIC, PARMESAN ALLEPO CHILI, CREAM AND BUTTER

WITH CUCUMBERS & FOCACCIA

Stew's Ragu 🌕	35	Cashew F
A RICH MEATY RAGU WITH GROUND STEAK, PANCETTA		CASHEW CRE
& SOFFRITO AND NY STEAK STRIPS SERVED OVER PAPPARDELLE		BROCCOLINI '
WITH PARMESAN		

Penne Chicken Cordon Bleu 🌕	31
GRILLED CHICKEN, GRUYERE-DIJON CREAM SAUCE, DICED HAM,	
ITALIAN RDEAD COLIMBS DENNIE DASTA	

Seafood Pasta 🏶	35
SALMON, SHRIMP & MUSSELS SAUTEED IN A LEMON-TOMATO	
RROTH ON FETTLICINE WITH ITALIAN RREAD CRUMRS	

Add Buratta Cheese +6		
Alexander Chicken A RICH MARSALA CREAM SAUCE WITH MUSHROOMS TOMATOES ON FETTUCINE	29	
Chicken Alfredo SAUTÉED WITH WHITE WINE, GARLIC, PARMESAN, ALLEPO CHILI, CREAM AND BUTTER	28	
Cashew Fauxfredo Cashew Cream, white wine, Garlic, Fettuccine & Broccolini with Cashew Pepita Topping	23	
Creamy Pesto Penne A RICH & CREAMY PESTO SAUCE WITH 3 JUMBO SHRIMP AND TOPPED WITH BRUSCHETTA	30	
Rojo Dragon 🧶 🎨 A SPICY VEGAN MAC N' CHEESE WITH KIMCHI,	24	

TOFU AND JALEPENO ON PENNE

Sausage + 7, Grilled Chicken + 8, Marinated Shrimp + 12, Salmon + 14, Seared Tofu + 5

26

36

Split Plate +5

Pan Fried Rainbow Trout* 🏶	35
8OZ FILLET WITH BABY CARROTS, HERB ROASTED	
POTATOES, CAPERS & LEMON BUTTER	

Red Rock Tofu 🧶 💗
SEARED ORGANIC TOFU, HOT VELVET SAUCE,
CUCUMBER KIMCHI SLAW, SESAME, SAUTÉED
MUSHROOMS, TOMATOES & SUMMER SQUASH

MOSITICOMS, TOMATOLS & SOMMER SQUASIT	
Incredible Lightness 🏶	25
GRILLED CHICKEN BROCCOLINI & SIDE SALAD	

Duck à l'Orange 🏶	44
ROASTED WITH BRANDY & ORANGE-SHALLOT	
MARMALADE, MASHED POTATOES & BABY CARROTS	

Blackened Atlantic Salmon*	
6OZ FILLET WITH SUMMER SQUASH, RED ONIONS,	
HERB ROASTED POTATOES & CAILIN REMOLILADE	

The Ribeye*

16OZ AGED ÄNGUS BEEF, WITH HERB ROASTED POTATOES & BABY CARROTS LIMITED AVAILABILITY

50 Steak Argentina* 🌑 120Z FLAME SEARED NY STEAK, WITH PARMESAN, CHIMICHURRI, BABY CARROTS & MASHED POTATOES

Filet Jacob* **54**

60Z BEEF TENDERLOIN FILET WITH THYME INFUSED BORDELAISE SAUCE, **BABY CARROTS & MASHED POTATOES**

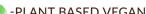
Sides for the Table

herb roasted potatoes 11 🏶 🧶 mashed potatoes 11 🤎 sauteed baby carrots 13 🌑 🧶 sautéed mushrooms 13 🤎 🧀











mkt.