



Plated Menu

SALADS

Freshly Sliced Charcuterie | imported cheese, cured meats, focaccia, Roasted red peppers, grilled zucchini, hot banana peppers, sundried tomatoes, balsamic/garlic marinated- **\$18**

Caesar | Double smoked bacon, herb crostini - **\$13**

Summer | Seasonal berries, lemon/herb vinaigrette, fig goat cheese infusion - **\$14**

House Salad | Balsamic reduction - **\$11**

Beet | Caramelized pear, roasted walnuts, frisee, smoked goat cheese, raspberry vinaigrette - **\$14**

Beef Carpaccio | Shaved parmigiano, arugula, fried capers, garlic crostini - **\$15**

Burrata | heirloom tomatoes, burrata cheese, balsamic reduction, basil pesto, black salt - **\$14**

SOUPS

Braised Beef | Lentils, seasonal vegetables, roasted beef stock - **\$13**

Smoked Chicken | Smoked chicken jus, fresh vegetables, basmati rice -
\$12

Wild Mushroom | Ricotta, crispy prosciutto, truffle oil - **\$11**

Seasonal Soup | Market Vegetable in season, creme fraise, micro greens
- **\$8**

PASTA

Penne ala Vodka | Double smoked bacon, rose sauce - **\$16**

Linguini Bolognese | Certified angus beef - **\$16**

Sacchetti | Seasonal puree, crispy prosciutto, micro greens, green oil. -
\$18

Ravioli | Braised beef, olive oil, blistered cherry tomatoes, fresh basil - **\$20**

ENTRÉES

Braised Beef Short Rib | Red wine demi, fresh herbs, whipped marbled potatoes, broccolini - \$45

Striploin Steak | Chimichurri, bacon confit garlic, honey carrot puree - \$48

Lamb Rack | Frenched lamb rack, mint puree, chocolate sauce,

Lemon Chicken | Lemon beurre blanc, fresh herbs, garlic confit mini potatoes, seasonal vegetables - \$32

Seared Scallops | King Scallops, sriracha dust, fried mint, crispy prosciutto, green oil, micro greens - \$40

Salmon | Pistachio crusted, lemon zest, romesco sauce, seasonal vegetables - \$32

Halibut | Pickled berries, risotto, broccolini, citrus herb compound butter - \$42

Additions:

Lobster Tail | Garlic butter, lemon - \$23 per person

Tiger Shrimp | Garlic butter, lemon - \$18 per person

VEGAN

Baked Eggplant | Gochujang sauce, sous vide, charbroiled, creamy polenta - \$27

King Oyster Mushrooms | braised lentils ragout Seasonal succotash roasted king oyster mushroom - \$24

Honey Roasted Carrots | Green oil, garlic confit, balsamic reduction, pistachio crumb, sriracha dust, crispy potato - \$19

DESSERT

“Trevs” Creme Brulee | Chefs Creation - \$11

Classic NY Cheesecake | Mixed berry compote, fresh mint - \$11

Chocolate Churro | Chocolate ganache, seasonal berries, vanilla chantilly cream - \$12

Seasonal Berry Mousse | Spun sugar, chantilly cream - \$13

Fresh fruits and berries | Vanilla chantilly cream - \$9