

# STIR

MARTINI BAR & KITCHEN

## 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\* 16**  
PORK | ORANGE GINGER SAUCE  
GOJUCHANG | SCALLIONS

**FRIED CAULIFLOWER BITES 15**  
FRIED CAULIFLOWER | GENERAL TSO SAUCE  
SCALLIONS | BLACK SESAME

**CRISPY BRUSSEL SPROUTS 16**  
BRUSSEL SPROUTS | SESAME OIL | BACON  
GENERAL TSO

**SEARED PROSCIUTTO WRAPPED SCALLOPS 23**  
APPLE FENNEL SLAW | MANGO SALSA  
GOJUCHANG | GREEN ONIONS

**MEATBALLS WITH HONEY RICOTTA 17**  
3 HOUSE MEATBALLS | HOUSE WHIPPED HONEY  
RICOTTA | PARMIGIANO REGGIANO | GARLIC  
BUTTER CIABATTA

**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

**STREET CORN DIP 16**  
ROASTED CORN | CHEESE BLEND | SPICES  
COTIJA | CILANTRO | GLUTEN FREE CORN  
CHIPS

**BUFFALO CRAB RANGOON DIP\* 16**  
CHEESE BLEND | GINGER | BUFFALO SAUCE  
SPICES | CAJUN WONTON CHIPS

**SPINACH & ARTICHOKE DIP 16**  
CREAMED SPINACH | ARTICHOKE  
CHEESE BLEND | GLUTEN FREE CORN CHIPS

**STIR DIP TRIO 22**  
SPINACH DIP | BUFFALO RANGOON DIP  
STREET CORN DIP

## FLATBREADS

**MARGHERITA 15**  
SAN MARZANO MARINARA SAUCE  
FRESH MOZZARELLA | OLIVE OIL  
BALSAMIC GLAZE | BASIL

**BEET & GOAT CHEESE 17**  
SWEET RICOTTA | SPINACH | RED BEETS  
OLIVE OIL | CHOPPED GARLIC | GOAT CHEESE

**PROSCIUTTO & FIG 18**  
FIG JAM | CRISPY PROSCIUTTO  
FRESH MOZZARELLA | ARUGULA | HOT HONEY

**SPICY STEAK\* 19**  
SHAVED SIRLOIN STEAK | SAN MARZANO  
MARINARA SAUCE| PEPPERS | ONIONS |  
PEPPERONCINI | MUSHROOMS | PEPPER JACK  
CHEESE | CUMIN LIME MOJO DRIZZLE

**CHICKEN PESTO\* 18**  
NUT-FREE PESTO | GRILLED CHICKEN  
SHREDDED MOZZARELLA | ARUGULA  
BALSAMIC GLAZE

## SALADS

**HARVEST SALAD 17**  
SPRING MIX | RED BEETS | SWEET WHIPPED  
RICOTTA | MANDARIN ORANGES | AMARETTO  
CRANBERRIES | SLIVERED ALMONDS | BALSAMIC  
VINAIGRETTE

**BERRY & GOAT CHEESE 15**  
SPRING MIX | BERRIES | GOAT CHEESE  
CANDIED WALNUTS | RASPBERRY VINAIGRETTE

**STIR SALAD 14**  
SPRING MIX | CHERRY TOMATOES | RED ONION |  
CUCUMBER | PEPPERS | SHAVED PARMESAN

**BURRATA CAPRESE 18**  
BEEFSTEAK TOMATO | BURRATA | OLIVE OIL  
BASIL | BALSAMIC GLAZE

**CAESAR SALAD 14**  
ROMAINE | SHAVED PARMESAN | CROSTINI  
CREAMY CAESAR

**ADD CHICKEN +\$7 SHRIMP\* +\$9, SALMON\* +\$15,  
SEARED SCALLOPS\* +\$19, 4OZ FILET\* +\$16**

TO ENSURE A FAIR EXPERIENCE FOR EVERYONE, WE KINDLY ASK THAT YOU LIMIT YOUR VISIT TO 2 HOURS. 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\*\*

# 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 | GRILLED POTATO ROLL

## PARMESAN CRUSTED CHICKEN\* 19

PARMESAN CRUSTED CHICKEN BREAST | SAN  
MARZANO MARINARA | FRESH MOZZARELLA | PESTO  
GRILLED CIABATTA

# ENTREES

## PETIT FILET\* 46

TWIN 4OZ FILET | HERB COMPOUND BUTTER  
GARLIC MASHED | ASPARAGUS | BROCCOLINI |  
ROSEMARY DEMI-GLACE  
ADD: THREE GRILLED SHRIMP +\$11, THREE SEARED  
SCALLOPS +\$14

## 12 OZ BRANDY PEPPERCORN SIRLOIN\* 36

AU POIVRE SAUCE | MUSHROOMS  
GARLIC MASHED POTATO | ASPARAGUS  
ADD: THREE GRILLED SHRIMP +\$11, THREE SEARED  
SCALLOPS +\$14

## SHORT RIB RAVIOLI\* 28

BRAISED SHORT RIB FILLED RAVIOLIS  
MUSHROOMS | ROSEMARY DEMI-GLACE  
SHAVED PARMESAN | FRESH PARSLEY

## SHRIMP AND SCALLOP ALLA VODKA\* 36

SEA SCALLOPS | SHRIMP | SPINACH  
CHERRY TOMATOES | CREAMY VODKA SAUCE  
FRESH LINGUINE

## GRILLED SWORDFISH\* 32

FRESH SWORDFISH STEAK | SMOKEY CITRUS  
MARINADE | SAFFRON RICE | MANGO SALSA  
ASPARAGUS

## GRILLED CRANBERRY CHICKEN\* 26

GRILLED HERB CHICKEN | AMARETTO DRIED  
CRANBERRIES | ROASTED BUTTERNUT SQUASH  
APPLE COMPOTE | MASHED POTATOES  
PAN GRAVY

## LINGUINI WITH MEATBALLS 24

FRESH LINGUINI | SAN MARZANO MARINARA  
PARMIGIANO REGGIANO | 3 HOUSE MEATBALLS  
GARLIC BUTTER CIABATTA

# SIDES

SAUTEED BROCCOLINI  
ASPARAGUS  
HONEY GLAZED CARROTS  
GARLIC MASHED POTATOES  
GARLIC & WHITE WINE SAUTEED SPINACH  
HERBED JASMINE RICE  
ROASTED BUTTERNUT SQUASH

## 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

## CUBAN CIABATTA | 19

PRESSED CIABATTA BREAD | HAM | PULLED PORK |  
HONEY MUSTARD | BREAD AND BUTTER PICKLES |  
SWISS CHEESE

## SHORT RIB SKILLET\* 43

SOUS VIDE SHORT RIB | POTATO AU GRATIN  
HONEY GLAZED CARROTS | ROSEMARY PAN SAUCE |  
ARUGULA SALAD WITH LEMON VINAIGRETTE

## STIR FRY BOWL\* 24

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 +\$11

## PAN SEARED SALMON\* 36

FAROE ISLAND SALMON | LEMON & GARLIC CREMA  
CREMINI MUSHROOMS | WILTED SPINACH

## CHICKEN ALFREDO\* 24

GRILLED CHICKEN | HOUSE ALFREDO | PARMESAN  
FRESH LINGUINE | FRESH PARSLEY  
ADD BACON +\$2  
ADD BROCCOLINI +\$2

## SOUTHWEST STEAK BOWL\* 27

SEASONED HANGER STEAK | ONIONS | PEPPERS  
CORN | BLACK BEANS | JASMINE RICE  
CORN TORTILLA STRIPS | MOJO CREMA

## PARMESAN CRUSTED CHICKEN\* 26

HOUSE CRUSTED CHICKEN  
SAN MARZANO MARINARA | FRESH MOZZARELLA  
PESTO LINGUINE

## SCALLOP RISOTTO\* 36

PAN SEARED SEA SCALLOPS | MUSHROOMS  
HOUSE LEMON & THYME RISOTTO | LEMON  
GREMOLATA

## SHRIMP SCAMPI \* 26

JUMBO SHRIMP | LINGUINE | LEMON & WHITE WINE  
BUTTER SAUCE | CHERRY TOMATOES | SAUTEED  
SHRIMP

## VEGETABLE RISOTTO 22

HOUSE LEMON THYME RISOTTO | CREMINI  
MUSHROOM | GRAPE TOMATOES | ASPARAGUS  
SPINACH | BUTTERNUT SQUASH

JOIN US FOR BRUNCH EVERY SUNDAY FROM 11AM-3PM

ASK YOUR SERVER ABOUT THIS MONTHS CHARITY MARTINI TODAY!

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