

STIR

MARTINI BAR & KITCHEN

Appetizers

PARMESAN TRUFFLE FRIES 14

WHITE TRUFFLE OIL | SHAVED PARMESAN | FRESH PARSLEY | ROSEMARY DEMI-GLACE

CHARCUTERIE BOARD 29

THREE CURED MEATS | THREE AGED CHEESES | CORNICHONS | PEPPERONCINI | OLIVES | DATES | RASPBERRY JAM | FRESH BERRIES | MIXED NUTS | CRACKERS

COCONUT SHRIMP* 18

COCONUT FLAKES | SWEET THAI CHILI SAUCE | SCALLIONS

SEARED DUMPLINGS* 16

PORK | ORANGE GINGER SAUCE | GOJUCHANG | SCALLIONS

FRIED CAULIFLOWER BITES 14

FRIED CAULIFLOWER | GENERAL TSO SAUCE | SCALLIONS | BLACK SESAME

CRISPY BRUSSEL SPROUTS 16

BRUSSEL SPROUTS | SESAME OIL | BACON | GENERAL TSAO

BEET & BURRATA 17

ARUGULA | FRIED FLATBREAD | PEPPERONCINI SALSA

SEARED PROSCIUTTO WRAPPED SCALLOPS 23

APPLE FENNEL SLAW | MANGO SALSA | GOJUCHANG | GREEN ONIONS

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

GINGER | CHEESE BLEND | 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

PEPPERONI & PROSCIUTTO 19

PROVOLONE | ONION | PEPPERONCINI SALSA | HOT HONEY

CHICKEN BROCCOLINI ALFREDO 19

ALFREDO SAUCE | GRILLED CHICKEN | BROCCOLINI | SHREDDED MOZZARELLA

PROSCIUTTO & FIG 18

FIG JAM | CRISPY PROSCIUTTO | FRESH MOZZARELLA | ARUGULA | HOT HONEY

Salads

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 14

SPRING MIX | CHERRY TOMATOES | RED ONION | CUCUMBER | PEPPERS | SHAVED PARMESAN | ZINFANDEL VINAIGRETTE

BURRATA CAPRESE 18

BEEFSTEAK TOMATO | BURRATA | OLIVE OIL | BASIL | BALSAMIC GLAZE

CAESAR SALAD 14

ROMAINE | PARMESAN | CROSTINI | CREAMY CAESAR

ADD CHICKEN +\$7 SHRIMP* +\$9, SALMON* +\$13,
SEARED SCALLOPS* +\$19, 4OZ FILET* +\$16

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* 19

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

Entrees

PETIT FILET* 46

TWIN 4OZ USDA FILET | HERB COMPOUND BUTTER |
GARLIC MASHED | ASPARAGUS | BROCCOLINI
ACCOMPANIMENTS: THREE GRILLED SHRIMP +\$9,
THREE SEARED SCALLOPS +\$14

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* 43

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

GRILLED SWORDFISH* 28

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

CHICKEN BRUSCHETTA CROSTINI* 26

GRILLED HERB CHICKEN | HOUSE MADE
BRUSCHETTA MIX | FRESH MOZZARELLA |
ASPARAGUS | BALSAMIC GLAZE DRIZZLE

Sides

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

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* 19

PULLED PORK | HAM | SWISS | HOUSE PUB MUSTARD |
BREAD & BUTTER PICKLES | CAJUN FRIES

SHORT RIB SKILLET* 39

SOUS VIDE SHORT RIB | POTATO AU GRATIN | HONEY
GLAZED CARROTS | ROSEMARY PAN SAUCE

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 +\$9

PAN SEARED SALMON* 34

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

SOUTHWEST STEAK BOWL* 27

SEASONED HANGER STEAK | ONIONS | PEPPERS |
CORN | BLACK BEANS | JASMINE RICE

PARMESAN CRUSTED CHICKEN* 26

HOUSE CRUSTED CHICKEN | SAN MARZANO
MARINARA | FRESH MOZZARELLA | PESTO LINGUINE

SCALLOP RISOTTO* 34

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

SHRIMP SCAMPI * 24

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

VEGETABLE RISOTTO 22

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

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**