

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 14
FRIED CAULIFLOWER | GENERAL TSO SAUCE
SCALLIONS | BLACK SESAME

CRISPY BRUSSEL SPROUTS 16
BRUSSEL SPROUTS | SESAME OIL | BACON
GENERAL TSAO

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
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

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

STEAK AND PROVOLONE* 19
SHAVED SIRLOIN STEAK | PEPPERS | ONIONS
MUSHROOMS | PEPPER JACK CHEESE |
HORSERADISH AIOLI

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* +\$13,
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 | 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
ADD: THREE GRILLED SHRIMP +\$9, THREE SEARED
SCALLOPS +\$14

12 OZ BRANDY PEPPERCORN SIRLOIN* 36

AU POIVRE SAUCE | MUSHROOMS
GARLIC MASHED POTATO | ASPARAGUS
ADD: THREE GRILLED SHRIMP +\$9, 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* 34

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

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

OVEN ROASTED TURKEY 19

CRANBERRY CIABATTA BREAD
CRANBERRY SAGE AIOLI | BRIE CHEESE
APPLE FENNEL SLAW | PAN GRAVY

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
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* 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 | BUTTERNUT SQUASH

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

ASK YOUR SERVER ABOUT THIS MONTHS CHARITY MARTINI TODAY!

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