

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

SPINACH & ARTICHOKE DIP 16

CREAMED SPINACH | ARTICHOKEs | CHEESE BLEND | GLUTEN FREE CORN CHIPS

BUFFALO CRAB RANGOON DIP* 16

GINGER | CHEESE BLEND | BUFFALO SAUCE | SPICES | CAJUN WONTON CHIPS

CRISPY BRUSSEL SPROUTS 16

BRUSSEL SPROUTS | SESAME OIL | BACON | GENERAL TSAO

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

TOASTED RAVIOLIS 14

HOUSE BREADED CHEESE RAVIOLIS | SAN MARZANO MARINARA SAUCE | PARSLEY | PARMESAN

STREET CORN DIP 16

ROASTED CORN | CHEESE BLEND | SPICES | COTIJA | CILANTRO | 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 | PROVOLONE | HORSERADISH AIOLI

CHICKEN PESTO* 19

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

CHICKEN CORDON BLEU* 19

CRISPY CHICKEN | HAM | SWISS CHEESE | HONEY MUSTARD | 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

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

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 TWEEL | CROSTINI |CREAMY CAESAR

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

CAST IRON CHICKEN* 28

SKIN ON CHICKEN BREAST | PAN SAUCE | SMASHED BABY RED POTATOES | ARUGULA & GRANNY SMITH SALAD | CHAMPAGNE & BUTTERNUT VINAIGRETTE

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

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

PORK TENDERLOIN* 30

ESPRESSO RUBBED PORK | CORN & BUTTERNUT SQUASH SUCCOTASH | BACON & JALAPENO JAM | APPLE & BROWN SUGAR PAN SAUCE | CRISPY LEEKS

SHRIMP SCAMPI * 24

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

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