

BULBS

(SOUPS & SALADS)

SALADS AVAILABLE IN HALF & FULL SIZE

FRENCH ONION 6

BROCCOLI CHEDDAR 4

SOUP DU JOUR 4

BLTA 6/12

romaine | bacon | avocado
cherry tomatoes | chipotle ranch

APPLE 6/12

mixed greens | dried cranberries
red onions | bleu cheese crumbles
candied almonds | balsamic vinaigrette

CAESAR 4.5/9

romaine | parmesan | croutons

BEET 6/12

arugula | radish | herbed goat cheese
oranges | toasted walnuts
honey-dijon vinaigrette

WINTER GRAIN 5/10

Greek farro | dried cranberries
roasted butternut squash | spinach
feta cheese | toasted pistachios
balsamic glaze

BUDS

(APPETIZERS)

BACON WRAPPED DATES 9

stuffed with chorizo, accompanied by
roasted red pepper sauce & pickled
red onions

🌸 LAMB LOLLI POPS 14

jerk seasoned & cooked to order served with
mango salsa, kale slaw & a mint
yogurt sauce

🌸 STEAK TARTARE 14

finely chopped filet & shallots, accompanied
by gherkins, pickled radish, fried capers,
horseradish crème, five spice mustard
& crostini

FRIED MOZZARELLA TOWER 8

layers of marinated Portobello mushrooms,
sliced tomato & fried fresh mozzarella
drizzled with a balsamic glaze
& fresh basil

CRAB CAKES 14

house made, lightly breaded & served
with remoulade sauce

🌸 RARE SEARED TUNA 14

ahi tuna with avocado, mango, greens &
wasabi aioli topped with a teriyaki glaze
& toasted sesame seeds

SCALLOPS 13.5

pan-seared & settled on a bed of bacon
& corn risotto with a crustacean jus
& pickled red onion

CALAMARI 11

flash-fried with brussel leaves on a bed
of arugula served with parmesan, grilled
lemon & red pepper sauce,
drizzled with a balsamic reduction

(PASTAS)

AVAILABLE IN HALF & FULL SIZE

SPAGHETTI CARBONARA 9/16

pancetta | egg | black pepper | peas
parmesan

SPINACH & RICOTTA TORTELLI 9/16

~tortelli made in-house~
porcini-truffle cream sauce

BUTTERNUT SQUASH RAVIOLI 9/16

~ ravioli made in-house~
brown butter | crispy sage | crumbled amaretti
parmesan

PAPPARDELLE 9/16

~ pappardelle made in-house~
veal, beef, & pork Bolognese

BLOOMS

(ENTRÉES)

COMES WITH YOUR CHOICE OF TWO SIDES

CHILEAN SEA BASS 42

pan-seared with a crustacean jus

🌸 PORK TENDERLOIN 25

diced apple & bacon sauce

🌸 FILET MIGNON 30(6oz)/34(9oz)

béarnaise sauce

🌸 SALMON 29

grilled with a soy-honey glaze

🌸 BONE IN RIBEYE 42

topped with wild mushrooms & caramelized
onions, & garlic herb butter

add Lobster Tail Market Price

add Colossal Crab Market Price

COLOSSAL CRAB 39

sautéed in butter & old bay topped
with parmesan panko crumbs,
with a side of remoulade

CHICKEN ROULADE 22

stuffed with prosciutto, herbs, dijon mustard
& parmesan with a lemon-butter sauce



OUR FILET MIGNON
& RIBEYE

COCONUT SHRIMP 26

lightly breaded in panko & coconut
with orange sauce

CHICKEN FLORENTINE 20

grilled & topped with sautéed wild
mushrooms, spinach, sun-dried tomatoes
& garlic

SIDES

parmesan risotto

creamy polenta

mashed potatoes

roasted sweet potatoes

roasted broccoli

sautéed spinach

fried brussel sprouts

fall squash medley

🌸 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions