



BULBS

-APPETIZERS-

RED BEET CARPACCIO

lemon vinaigrette, pomegranate sauce, house made pickles, mint, grilled baguette

•BEEF CARPACCIO

fried capers, Dijon mustard, horseradish aioli, house made pickles, grilled baguette

BRAISED & SEARED PORK BELLY

placed on top of grilled watermelon & avocado with hoisin sauce

SEARED SCALLOPS

tahini parsnip purée & blueberry vodka sauce

SEAFOOD COCKTAIL

colossal crab, shrimp, cocktail sauce



BUDS

-SOUP & SALAD-

FRENCH ONION SOUP

SOUP DU JOUR

HOUSE MADE STRACCIATELLA

grilled sourdough, arugula, charred scallion vinaigrette



BLOOMS

-ENTREES-

BRAISED SHORT RIB & POTATO GNOCCHI

yukon-ricotta gnocchi, mushroom cream sauce, demi gravy, & caramelized onions

GRILLED RAINBOW TROUT

served whole atop a tahini-parsnip purée & stuffed with oregano, lemon, parsley, & fresh dill—choice of two sides

CAULIFLOWER "RISOTTO"

roasted parsnips, red pepper, onion, garlic, spinach, mushrooms, vegan cashew cheese

SPICY VEGAN STEAK

cauliflower steak, sweet potato purée, sautéed broccoli rabe, sambal oelek

•SALMON

lemon & dill sauce—choice of two sides

SHRIMP FRA DIABLO

shrimp sautéed in a spicy red sauce over pasta

SHRIMP COCKTAIL

jumbo shrimp, cocktail sauce

CRABMEAT COCKTAIL

colossal crab, cocktail sauce

•RARE SEARED AHI TUNA

Asian cucumber salad, ponzu sauce, tuxedo sesame seeds, wasabi

SEARED CRAB CAKES

house made with roasted red pepper aioli, & salsa verde

•LAMB LOLLIPOPS

jerk seasoned & cooked to order, served with mango pico de gallo, kale slaw, & mint yogurt

MAHI MAHI FISH TACOS

grilled corn tortillas, pickled red onions, cabbage-cilantro slaw, citrus crema, white bean purée

CAPRESE SALAD

tomato, basil, fresh mozzarella, balsamic glaze

CAESAR SALAD

romaine lettuce, house made croutons, shaved parmesan cheese with house made Caesar dressing—ADD ANCHOVIES

GRILLED ROMAINE WEDGE SALAD

blue cheese crumbles, bacon, tomato, & blue cheese dressing

•FILET MIGNON



6oz

9oz

cooked to your liking—choice of two sides

ADD CRAB

ADD LOBSTER

COLOSSAL CRAB

sautéed colossal crab in white wine, butter, & Old Bay—choice of two sides

TWIN LOBSTER TAIL

2, 5-6 oz cold water lobster tails with drawn butter—choice of two sides

•GRILLED RACK OF LAMB

mint sauce, Greek yogurt—choice of two sides

•GRILLED HANGER STEAK "AU POIVRE"

blueberry vodka sauce, pepper foam—choice of two sides

CHICKEN MILANESE

breaded chicken with arugula, cherry tomatoes, lemon vinaigrette & shaved parmesan—choice of two sides

COCONUT SHRIMP

lightly breaded in panko & coconut with orange dipping sauce—choice of sides



CHEF'S CREATIONS

-MAY NOT BE ALTERED-

PARON CHICKEN BREAST

grilled airline breast served atop a bed of sautéed carrots, pears, asparagus, prunes & sugar snap peas, finished with a cognac-thyme red wine reduction

•GRILLED PORK CHOP

frenched 14 oz pork chop cooked to your liking with smoked cheddar grits, braised kale & maple bourbon glaze

SEARED SCALLOPS

white chocolate-tahini parsnip purée, spicy braised cabbage spring rolls, wilted spinach, coconut-vanilla emulsion

•RARE SEARED AHI TUNA

seasoned sushi rice cakes, grapefruit gel & supremes, togarashi aioli, ponzu sauce, lime

BUTTER & LEMON POACHED MONKFISH

sweet potato purée, crushed pistachios, lemon crema



PASTAS

-MADE IN HOUSE-

SPINACH RAVIOLI

truffles, porcinis, & crème

BOLOGNESE

a mixture of beef, pork, & veal over your choice of pappardelle, linguini or angel hair

SHORT RIB RAVIOLI

mushroom cream sauce, red wine, shaved asparagus, parmesan

PASTA PRIMAVERA CAN BE PREPARED

fresh vegetables, olive oil, white wine, & garlic over your choice of pasta

SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



GLUTEN-FRIENDLY



VEGAN