



## BULBS

-APPETIZERS-

### • BEEF CARPACCIO

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

### SEARED SCALLOPS

*tahini parsnip purée & blueberry vodka sauce*

### SEAFOOD COCKTAIL

*colossal crab, shrimp, cocktail sauce*

### SHRIMP COCKTAIL

*jumbo shrimp, cocktail sauce*

### • RARE SEARED AHI TUNA

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

### CRABMEAT COCKTAIL

*colossal crab, cocktail sauce*

### 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*

### FISH TACOS

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

### BRAISED & SEARED PORK BELLY

*placed on top of grilled watermelon & avocado with hoisin sauce*



## BUDS

-SOUP & SALAD-

### FRENCH ONION SOUP

### SOUP DU JOUR

### HOUSE MADE STRACCIATELLA

*grilled sourdough, arugula, charred scallion vinaigrette*

### CAPRESE SALAD

*tomato, basil, fresh mozzarella, balsamic glaze* (HALF) (FULL)

### CAESAR SALAD

*romaine lettuce, house made croutons, shaved parmesan cheese with house made Caesar dressing—ADD ANCHOVIES* (HALF) (FULL)

### GRILLED ROMAINE WEDGE SALAD

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

### RED BEET SALAD

*arugula, radish, herbed goat cheese, oranges, toasted walnuts, & a honey-Dijon vinaigrette* (HALF) (FULL)



## BLOOMS

-ENTRÉES-

### • GRILLED HANGER STEAK "AU POIVRE"

*blueberry vodka sauce, pepper foam—choice of two sides*

### 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 SCAMPI

*shrimp sautéed in white wine, garlic, butter & lemon over your choice of pasta*

### • GRILLED RACK OF LAMB

*mint sauce, Greek yogurt—choice of two sides*

### • FILET MIGNON

*cooked to your liking—choice of two sides*

ADD CRAB market price    ADD LOBSTER market price

### COLOSSAL CRAB

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

### TWIN LOBSTER TAIL

*2, 6-7 oz cold water lobster tails with drawn butter—choice of two sides*

### CHICKEN MILANESE

*breaded chicken topped 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 two sides*

### • GRILLED PORK CHOP

*frenched 14 oz pork chop cooked to your liking with maple bourbon glaze—choice of two 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*

### • RARE SEARED AHI TUNA

*nori slaw, rice, togarashi aioli, ponzu sauce, lime*

### BUTTER & LEMON POACHED MONKFISH

*sweet potato purée, crushed pistachios, lemon crema*

### SEARED SCALLOPS

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

• CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

GLUTEN-FRIENDLY

VEGAN



## PASTAS

-MADE IN HOUSE-

### CHEESE RAVIOLI

*topped with marinara & parmesan*

ADD MEATBALLS

### BOLOGNESE

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

(HALF) (FULL)

### SHORT RIB RAVIOLI

*finished with a red wine mushroom cream sauce topped with shaved asparagus & parmesan*

(HALF) (FULL)

### PASTA PRIMAVERA

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

CAN BE PREPARED

(HALF) (FULL)

### PASTA with MEATBALLS

*marinara & meatballs over your choice of pasta*



WE PROUDLY SERVE CERTIFIED ANGUS BEEF®