



BULBS

-APPETIZERS-

- ☛ BEEF CARPACCIO 21
fried capers, Dijon mustard, horseradish aioli, house made pickles, grilled baguette
- SEARED SCALLOPS 14
tahini parsnip purée & blueberry vodka sauce
- SEAFOOD COCKTAIL 21
colossal crab, shrimp, cocktail sauce
- SHRIMP COCKTAIL 16
jumbo shrimp, cocktail sauce
- ☛ RARE SEARED AHI TUNA 14
Asian cucumber salad, ponzu sauce, tuxedo sesame seeds, wasabi

- CRABMEAT COCKTAIL 18
colossal crab, cocktail sauce
- SEARED CRAB CAKES 16
house made with roasted red pepper aioli, & salsa verde
- ☛ LAMB LOLLIPOPS 16
jerk seasoned & cooked to order, served with mango pico de gallo, kale slaw, & mint yogurt
- FISH TACOS 16
grilled corn tortillas, pickled red onions, cabbage-cilantro slaw, citrus crema, white bean purée
- BRAISED & SEARED PORK BELLY 12
placed on top of grilled watermelon & avocado with hoisin sauce



BUDS

-SOUP & SALAD-

- FRENCH ONION SOUP 6
- SOUP DU JOUR market price
- HOUSE MADE STRACCIATELLA 8
grilled sourdough, arugula, charred scallion vinaigrette
- CAPRESE SALAD 10 (HALF)6/(FULL)10
tomato, basil, fresh mozzarella, balsamic glaze

- CAESAR SALAD (HALF)6/(FULL)10
romaine lettuce, house made croutons, shaved parmesan cheese with house made Caesar dressing—ADD ANCHOVIES
- GRILLED ROMAINE WEDGE SALAD 8
blue cheese crumbles, bacon, tomato, & blue cheese dressing
- RED BEET SALAD (HALF)6/(FULL)10
arugula, radish, herbed goat cheese, oranges, toasted walnuts, & a honey-Dijon vinaigrette



BLOOMS

-ENTRÉES-

- ☛ GRILLED HANGER STEAK "AU POIVRE" 26
blueberry vodka sauce, pepper foam—choice of two sides
- BRAISED SHORT RIB & POTATO GNOCCHI 32
yukon-ricotta gnocchi, mushroom cream sauce, demi gravy, & caramelized onions
- GRILLED RAINBOW TROUT 26
served whole atop a tahini-parsnip purée & stuffed with oregano, lemon, parsley, & fresh dill—choice of two sides
- CAULIFLOWER "RISOTTO" 20
roasted parsnips, red pepper, onion, garlic, spinach, mushrooms, vegan cashew cheese
- SPICY VEGAN STEAK 18
cauliflower steak, sweet potato purée, sautéed broccoli rabe, sambal oelek
- ☛ SALMON 29
lemon & dill sauce—choice of two sides
- SHRIMP SCAMPI 28
shrimp sautéed in white wine, garlic, butter & lemon over your choice of pasta

- ☛ GRILLED RACK OF LAMB 39
mint sauce, Greek yogurt—choice of two sides
- ☛ FILET MIGNON 6oz 33 9oz 39
cooked to your liking—choice of two sides
ADD CRAB market price ADD LOBSTER market price
- COLOSSAL CRAB 41
sautéed colossal crab in white wine, butter, & Old Bay—choice of two sides
- TWIN LOBSTER TAIL market price
2, 6-7 oz cold water lobster tails with drawn butter—choice of two sides
- CHICKEN MILANESE 24
breaded chicken topped with arugula, cherry tomatoes, lemon vinaigrette & shaved parmesan—choice of two sides
- COCONUT SHRIMP 30
lightly breaded in panko & coconut with orange dipping sauce—choice of two sides
- ☛ GRILLED PORK CHOP 28
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 26
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 36
nori slaw, rice, togarashi aioli, ponzu sauce, lime
- BUTTER & LEMON POACHED MONKFISH 24
sweet potato purée, crushed pistachios, lemon crema
- SEARED SCALLOPS 32
white chocolate-tahini parsnip purée, wilted spinach, coconut vanilla emulsion, spicy braised cabbage spring rolls



PASTAS

-MADE IN HOUSE-

- CHEESE RAVIOLI 16 ADD MEATBALLS 19
topped with marinara & parmesan
- BOLOGNESE (HALF)9/(FULL)16
a mixture of beef, pork, & veal over your choice of pappardelle, linguini or angel hair
- SHORT RIB RAVIOLI (HALF)9/(FULL)16
finished with a red wine mushroom cream sauce topped with shaved asparagus & parmesan
- PASTA PRIMAVERA CAN BE PREPARED (HALF)9/(FULL)16
fresh vegetables, olive oil, white wine, & garlic over your choice of pasta
- PASTA with MEATBALLS 16
marinara & meatballs over your choice of pasta

☛ 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



WE PROUDLY SERVE CERTIFIED ANGUS BEEF®