



BULBS

-APPETIZERS-

SEARED SCALLOPS	14
<i>tahini parsnip purée & blueberry vodka sauce</i>	
CRABMEAT COCKTAIL	18
<i>colossal crab, cocktail sauce</i>	
SEAFOOD COCKTAIL	21
<i>colossal crab, shrimp, cocktail sauce</i>	
SHRIMP COCKTAIL	16
<i>jumbo shrimp, cocktail sauce</i>	

● RARE SEARED AHI TUNA	14
<i>Asian cucumber salad, ponzu sauce, tuxedo sesame seeds, wasabi</i>	
SEARED CRAB CAKES	16
<i>house made with roasted red pepper aioli, & salsa verde</i>	
● LAMB LOLLIPOPS	16
<i>jerk seasoned & cooked to order, served with mango pico de gallo, kale slaw, & mint yogurt</i>	
● BEEF CARPACCIO	21
<i>fried capers, Dijon mustard, horseradish aioli, house made pickles, grilled baguette</i>	



BUDS

-SOUP & SALAD-

FRENCH ONION SOUP	6
SOUP DU JOUR	market price
ROMAINE WEDGE SALAD	8
<i>bleu cheese crumbles, bacon, tomato, & bleu cheese dressing</i>	
CAPRESE SALAD	(HALF)6/(FULL)10
<i>tomato, basil, fresh mozzarella, balsamic glaze</i>	

CAESAR SALAD	(HALF)6/(FULL)10
<i>romaine lettuce, house made croutons, shaved parmesan cheese with house made Caesar dressing</i>	
—ADD ANCHOVIES	
RED BEET SALAD	(HALF)6/(FULL)10
<i>arugula, radish, herbed goat cheese, oranges, toasted walnuts, & a honey-Dijon vinaigrette</i>	
BURRATA SALAD	8
<i>grilled sourdough, arugula, tomatoes charred scallion vinaigrette</i>	



BLOOMS

-ENTRÉES-

● RIBEYE	36
<i>red wine reduction—choice of two sides</i>	
BRAISED SHORT RIB & POTATO GNOCCHI	32
<i>yukon-ricotta gnocchi, mushroom cream sauce, demi gravy, & caramelized onions</i>	
GRILLED RAINBOW TROUT	26
<i>served whole atop a tahini-parsnip purée & stuffed with oregano, lemon, parsley, & fresh dill—choice of two sides</i>	
CAULIFLOWER "RISOTTO"	20
<i>roasted parsnips, red pepper, onion, garlic, spinach, mushrooms, vegan cashew cheese</i>	
SPICY VEGAN STEAK	18
<i>cauliflower steak, sweet potato purée, sautéed veg of the day, sambal oelek</i>	
SHRIMP SCAMPI	28
<i>shrimp sautéed in white wine, garlic, butter & lemon over your choice of pasta</i>	
CHICKEN FLORENTINE	22
<i>grilled & topped with sautéed wild mushrooms, spinach, sundried tomatoes & garlic</i>	
● SALMON	29
<i>lemon & dill sauce—choice of two sides</i>	

CHICKEN FRANCAISE	22
<i>lightly pan fried chicken breast with a white wine, lemon, & butter sauce—choice of two sides</i>	
● GRILLED RACK OF LAMB	39
<i>mint sauce, Greek yogurt—choice of two sides</i>	
● FILET MIGNON	6oz 33 9oz 39
<i>topped with béarnaise sauce—choice of two sides</i>	
ADD CRAB market price ADD LOBSTER market price	
COLOSSAL CRAB	41
<i>sautéed colossal crab in white wine, butter, & Old Bay—choice of two sides</i>	
TWIN LOBSTER TAIL	market price
<i>2, 6-7 oz cold water lobster tails with drawn butter—choice of two sides</i>	
CHICKEN MILANESE	24
<i>breaded chicken topped with arugula, cherry tomatoes, lemon vinaigrette & shaved parmesan—choice of two sides</i>	
COCONUT SHRIMP	30
<i>lightly breaded in panko & coconut with orange dipping sauce—choice of two sides</i>	
● GRILLED PORK CHOP	28
<i>frenched 14 oz pork chop cooked to your liking with maple bourbon glaze—choice of two sides</i>	



CHEF'S CREATIONS

-MAY NOT BE ALTERED-

PARON CHICKEN BREAST	26
<i>grilled airline breast served atop a bed of sautéed carrots, pears, asparagus, prunes & sugar snap peas, finished with a cognac-thyme red wine reduction</i>	
● RARE SEARED AHI TUNA	36
<i>nori slaw, rice, togarashi aioli, ponzu sauce, lime</i>	
PAN SEARED MAHI MAHI	32
<i>over sweet potato purée & braised kale, topped with apple slaw & a citrus beurre blanc</i>	
SEARED SCALLOPS	32
<i>white chocolate-tahini parsnip purée, wilted spinach, coconut vanilla emulsion, spicy braised cabbage spring rolls</i>	



PASTAS

-MADE IN HOUSE-

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

● 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®