

Twenty **M E N U** First

starters

TARTARE NACHO* 17

Ahi Tuna / Watermelon / Seaweed / Avocado
Mousse / Mandarins / Ponzu / Ginger

GOUGERE & CAVIAR 25

Gruyere Puff Pastry / Chive Cream
Cheese / Caviar / Honey Thyme Drizzle

DEVEILED EGGS 14

Cream Cheese / Dijon / House-Made Pickles / Crispy Bacon

BACON & BRUSSELS 25

Half Pound Bacon Suspended Over Shaved Brussels / Whipped
Goat Cheese / Grated Parmesan / Apple Cider Glaze

CRAB ARANCINI 19

Crab / Creamy Risotto / Mozzarella / Roasted Red Pepper Sauce

WILD MUSHROOM TOAST 17

Locally Sourced Mushrooms / House-Made Harissa /
Garlic Labneh / Water Chestnut / Pugilese

PRIME RIB EMPANADAS 15

Creamy Salsa Verde / Pico de Gallo / Queso Fresco

HAMACHI CRUDO* 21

Shaved Carrots / Green Onion / Jalapeno / Ginger /
Cilantro / Microgreens

TOWERS

GIRL DINNER 30

Caesar Salad & Truffle Frites

GLIZZY 35

Hot Dogs in Five Flavor Profiles & Truffle Frites

soups & salads

CHOPPED ROMAINE 21

Grilled Chicken / Bacon / Radish / Tomato / Carrot
Ribbons / Croutons /
Green Goddess Dressing

SEASONAL BURRATA 18

Arugula / Fresh Peaches / Prosciutto / Mint / Apricot Jam

ADDITIONAL PROTEIN

Grilled Chicken 7 | Buttermilk Chicken Tenders 8 |
Salmon 12 | Shrimp 13

PEAR & ARUGULA 15

D'Anjou Pear / Arugula / Roasted Red Peppers /
Feta / Candied Walnuts / Sweet Chili Vinaigrette

BEET SALAD 14

Spinach / Frisee / Roasted Beets / Pepitas / Mandarins /
Goat Cheese / Maple Lemon Vinaigrette

SOUP D'JOUR BOWL 8

entrees

Thoughtful Ingredients, Elevated Flavor

We proudly prepare all fried items in beef tallow for its rich flavor and timeless quality. Our salad dressings are crafted without seed oils, honoring both taste and well-being with every bite.

CENTER CUT FILET* 65

10oz Center Cut / Wild Mushrooms / Creamy Polenta /
Rosemary and Black Garlic Compound Butter

BRAISED SHORT RIB 38

Garlic Confit Potatoes / Red Wine Au Jus / Sauteed Spinach

GRILLED SALMON* 36

Miso Marinated Salmon / Sauteed Red
Cabbage / Yuzu Ginger Broth

HILLSBORO SMASHBURGER 23

2 Wagyu Smash Patties / Sharp Cheddar / Pickle /
Red Onion / Sriracha Aioli / Fries

STUFFED EGGPLANT 28

Peppers / Onion / Tomato / Basmati Rice / Chili Tahini Glaze

COLOSSAL PRAWN & GRITS 27

Prawn / Garlic Cheese Grits / Creole Cream Sauce

CACIO E PEPE 23

Bucatini / Pecorino Romano / Black Pepper
+ Add Seasonal Veggie 4

PAN SEARED MAHI* 34

Yellow Curry / Saffron Rice Cake / Bok Choy

TUSCAN CHICKEN 24

Chicken Breast / Sundried Tomato Cream Sauce /
Basmati Rice / Sauteed Vegetables

VENISON TENDERLOIN* 49

Roasted Acorn Squash / Artichoke Gratinata /
Labneh / Dukkah Spiced Walnut / Balsamic Glaze

SLOW ROASTED PRIME RIB* 53

14oz / Garlic Confit Mashed Potatoes /
Honey Thyme Carrots

sides

CRAB MAC & CHEESE* 19

SOY GLAZED BRUSSELS 9

GARLIC CONFIT MASH 7

HERBED WILD MUSHROOMS 7

TRUFFLE FRITES 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for foodborne illness.