



DINNER MENU



STARTERS

SMALL PLATES

HOUSE BAKED SOURDOUGH ROUND SERVED HOT OUT OF THE OVEN WITH HERBED BUTTER 1/2 ROUND | 4 FULL ROUND | 7

POTATO CHIPS SERVED WARM, WITH OUR HOUSE DIP | 9

SPINACH ARTICHOKE DIP HOUSE MADE AND SERVED WARM WITH SOURDOUGH | 12

BUFFALO POTSTICKERS DELICIOUS AND CRISPY, FILLED WITH GROUND BISON AND SERVED WITH SWEET AND SPICY APRICOT SAUCE, CUCUMBER SALAD WITH TANGY CREMA | 16

DEVILISH EGG TOPPED WITH CRISPY PANCETTA AND SMOKED PAPRIKA | 11 **ADD CRAB** | +7

SMOKED TROUT PLATE WITH TOMATO, RED ONION, CAPERS, CREAM CHEESE, SERVED WITH TOASTED CROSTINI | 17

CURRY CHICKEN LETTUCE WRAP CRISP BUTTER LETTUCE WRAPS OUR HOUSE CURRIED CHICKEN | 15

SEAFOOD LETTUCE CUPS CRAB AND SHRIMP SALAD SERVED IN LETTUCE CUPS, MANDARIN ORANGE GLAZE, AVOCADO AND ORANGE GARNISH | 17

CHARCUTERIE SAMPLER SMALL BOARD SELECTION OF TWO MEATS AND CHEESES, HONEY, FRUIT AND NUTS WITH CROSTINI | 18

SEAFOOD COCKTAIL GAZPACHO STYLE COCKTAIL, CHOPPED ROMAINE, COMBO OF CRAB AND SHRIMP, PRAWNS, AVOCADO, LEMON | 18

CRAB CAKE BAKED IN A CRISPY PANKO CRUST, SERVED WITH A TANGY AIOLI AND LEMON WEDGE SINGLE | 14 DOUBLE | 23

BURRATA CAPRESE MIXED GREENS TOSSED IN BALSAMIC VINAIGRETTE, FRESH TOMATO, TOPPED WITH BURRATA CHEESE AND A DRIZZLE OF BALSAMIC GLAZE | 16

MEDITERRANEAN CHOPPED ROMAINE, CUCUMBER, TOMATO, OLIVES, ARTICHOKE HEARTS, RED ONION AND FETA CHEESE, TOSSED IN BALSAMIC VINAIGRETTE 9 | 15

SEAFOOD LOUIE CHOPPED ROMAINE, CRAB AND SHRIMP, AVOCADO, EGG, TOMATO, ASPARAGUS, GHERKIN PICKLE, HOUSE LOUIE DRESSING | 28

MAKE IT A MEAL! ADD TO ANY LARGE SALAD : CHICKEN 9 | SHRIMP 14 | CRAB 15 | SEARED AHI 14 | SEARED SALMON 14

PLATES TO SHARE

BEEF CARPACCIO THINLY SLICED TENDERLOIN, DRIZZLED IN OLIVE OIL, MUSTARD AIOLI, CAPERS AND SHAVED PARMESAN, RED ONION AND SEASONAL GREENS | 25

SEARED AHI PLATE LIGHTLY SEARED, WITH GINGER, PONZU DIPPING SAUCE, WASABI CREMA, SEAWEED SALAD | 23

PECAN CRUSTED BAKED BRIE WHISKEY PEACH JAM, FIG JAM, SERVED WITH CROSTINI | 21

SMOKED PORTABELLA MUSHROOM STUFFED WITH A MIX OF ITALIAN SAUSAGE, SHALLOTS, 3 CHEESES AND SOURDOUGH BREADCRUMBS | 17.5

AHI POKE CUCUMBER, AVOCADO, MANGO, SEAWEED SALAD, GINGER, SESAME SEEDS, SERVED WITH RICE CRACKERS | 18

HOUSE MADE HUMMUS WITH ROASTED SEASONAL VEGGIES, PINE NUTS, SERVED WITH PITA BREAD | 16.5

CLASSIC CHEESE FONDUE WITH HOUSE SOURDOUGH BREAD, APPLE SLICES AND VEGETABLES FOR DIPPING | 18

ADD CRAB + 9 ADD CRISPY PANCETTA + 6

ESCARGOT SPECIAL LIGHT GARLIC, BUTTER AND LEMON CREAM SAUCE, TOPPED WITH GORGONZOLA, APPLES AND GRAPES, SERVED WITH 1/2 ROUND HOUSE SOURDOUGH | 26

APPETIZER COMBO PLATE FOR TWO SPINACH ARTICHOKE DIP, DEVILISH EGGS, SEAFOOD LETTUCE CUPS AND AHI POKE WITH RICE CRACKERS AND SOURDOUGH | 34

LARGE COMBO CHARCUTERIE BOARD SOMETHING FOR EVERYONE! SELECTION OF CURED MEATS, DELICIOUS CHEESES, NUTS, FRUIT AND HOUSE MUSTARD AND JAM | 34

SALADS

CAESAR SALAD CRISP CHOPPED ROMAINE, SEASONED CROUTONS, WHITE ANCHOVY, SHAVED ROMANO CHEESE, TOSSED IN CREAMY CAESAR DRESSING 9 | 15

BEET SALAD MIXED GREENS, HEIRLOOM BEETS, SWEET RED ONION, GOAT CHEESE, BALSAMIC VINAIGRETTE 9 | 15

SUMMER SEASONAL SALAD FRESH GREENS TOSSED IN BALSAMIC VINAIGRETTE, STRAWBERRIES, CANDIED PECANS, GOAT CHEESE, BALSAMIC GLAZE 9 | 15

CAVIAR SPECIAL

ROYAL OSSETRA FROM IMPERIA CAVIAR*
(30G) WITH ALL THE BEST ACCOUTREMENTS,
CRÈME FRESH, MINI BLINIS AND CHIPS 1 OZ | 90
2 OZ | 150 *HIGH QUALITY SUSTAINABLY FARMED
WITH RESPONSIBLE CAVIAR HARVESTING PRACTICES