



MICRO PLATES

French Onion Dip V	9
House made dip with kettle chips	
Bread & Oil V	7
Mini Triple Threat V	10
Selection of olives, nuts, fruits	
Olive Tapenade V, VG	9
House made, served with pita chips	
Truffle Fries	14
Shoestring French Fries potatoes drizzle with truffle oil and parmesan cheese	
Shishito Peppers	14
Sautee with EVOO and Lemon	

ENTREES

Classic Burger	14
Brioche bun, lettuce, tomato, onion, pickles (add cheese 3, fries 4, bacon 5)	
Kale Caesar Salad (add chicken +6)	14
Crunch kale, sourdough croutons, house-made anchovy dressing	
Chopped Salad (add chicken +6)	15
Baby spinach, romaine lettuce, red cabbage, carrots, Cucumber, green sweet peas, corn, hearts of palm, Red pepper, feta cheese & house vinaigrette	
Pasta Bolognese	19
Rigatoni pasta served in red meat sauce with Parmigiano-Reggiano cheese	
Garden Salmon	28
Grilled salmon over vegetable medley and yuzu soy glaze	
Shrimp Scampi	30
Garlic, white wine, lemon butter sauce over white rice	
Chicken al Funghi	25
Sautee chicken breast demi-glaze mushrooms sauce, string beans, Marsala wine	

V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE



SHAREABLE PLATES

Artisanal Cheese & Charcuterie Board 44

Imported & domestic cheese and meats, with fruits, nuts & breads (Chef's Selection) May be made vegetarian**

Oysters (raw bar) 17

Served with cocktail & mignonette sauce

Shrimp Cocktail (3pcs) 22

Served with cocktail sauce

Poke Ahi Tuna Bowl 25

Ahi tuna, soy sesame marinade with onion, cucumber, wakame, Chilly flakes and pineapple bits

Fried Calamari 18

Served with a spicy marinara sauce

Lobster Salad 34

Maine lobster meat served with tomato, fennel, onions, celery with Ginger vinaigrette

Margarita Flatbread V 20

Roasted Tomatoes, spinach, & fresh Mozzarella

Prosciutto Pear Flatbread 24

Thinly sliced prosciutto, roasted honey shallots, pears, thyme, creamy brie, fig glaze

Sicilian Pizza 22

Classic Sicilian pizza, marinara & mozzarella cheese

Buffalo Cauliflower V, GF 15

Roasted buffalo cauliflower, rainbow carrot slaw & bleu cheese

Flats & Drums GF 18

Sweet-spicy house rubbed chicken wings with agave nectar, over roasted Spanish onions & long hot pepper

Sirloin Steak Crostini 34

NY Sirloin prime Steak sliced thin over crostini & shoestring French fries. Horseradish sauce

DESSERTS served with whipped cream

Cappuccino- Espresso - Coffee 5

Pecan Pie - Key Lime Pie - Chocolate Mousse-

Vanilla Ice Cream - Sorbet 10