

SHAREABLES

AL PASTOR SKEWERS \$13

achiote grilled pork ribeye, pineapple, red onion, red pepper, salsa verde (gf)

QUESO FUNDIDO \$13

chorizo, poblano pepper, and grilled corn baked under oaxaca and chihuahua cheese with tortilla chips (gf)

SPICE ROASTED CARROTS \$12

za'tar roasted carrots, whipped feta, toasted pistachios, hot honey drizzle (gf)

BRUSSEL SPROUTS \$11

bacon, breadcrumbs, parmesan cheese, balsamic glaze (cgf)

CALABRIAN WAGYU MEATBALLS \$13

spicy calabrian chili, snake river farms wagyu beef, diavolo sauce, parmesan, grilled ciabatta

PARMESAN TRUFFLE FRIES \$11

house made ranch, calabrian aioli

GRILLED FAROE ISLAND SALMON \$34

blackened, spinach and artichoke orzo, sundried tomato, gremolata

SEAFOOD LINGUINE \$40

scallops, shrimp, mussels, crab, light lemon basil cream sauce, fresh parmesan

CAJUN-CURRY SHRIMP BOWL \$34

Jumbo shrimp, andouille sausage, red pepper, corn, onion, basmati rice, curry-creole sauce, micro celery (gf)

CHEF'S PAELLA \$45

cajun style with diavolo sauce, arborio rice, andouille sausage, chicken, pancetta, shrimp, mussels, clams, scallops, red pepper, green peas, cilantro, grilled ciabatta (cgf)

SOUPS & SALADS

FRENCH ONION SOUP \$10

ciabatta croutons, gruyère

GRILLED WEDGE SALAD \$13

bacon, gorgonzola, baby heirloom tomatoes, roasted red beets, house ranch dressing (gf)

HOUSE SALAD \$8

spring mix, baby heirloom tomatoes, candied walnuts, gorgonzola, balsamic vinaigrette (gf)

CAESAR SALAD \$12

hearts of romaine, fresh parmesan, ciabatta croutons, pancetta, house caesar dressing (cgf)

COBB SALAD WITH GRILLED ROMAINE \$15

baby heirloom tomatoes, grilled corn, pancetta, avocado, feta cheese, pickled onion, boiled egg, balsamic vinaigrette (gf)

Add to salad: Chicken (8), Tenderloin Medallions (25), Blackened Faroe Island Salmon (15), Shrimp (12)

Items labeled (cgf) can be prepared gluten free upon request

BEEF CARPACCIO \$29

arugula, mustard vinaigrette, black truffle, shaved parmesan, smoked maldon salt, grilled ciabatta (cgf)

BLACKENED SALMONTACOS (2) \$14

red cabbage slaw, salsa verde (gf)

FRIED OYSTERS 1/2 dozen - \$19

lightly fried chesapeake oysters, house remoulade, lemon **dozen - \$34**

STUFFED MUSHROOMS \$14

lightly fried mushroom, creamy crab filling, parmesan, calabrian aioli

SWEET AND SPICY SHRIMP \$15

lightly fried shrimp, tossed in thai chili sauce, pickled onion

TUNA POKE NACHOS \$19

wonton chips topped with poke dressed tuna, pickled onion, avocado, serrano peppers, eel sauce, wasabi aioli, micro cilantro

ENTREES

PENNE AND TIPS \$33

sautéed beef tenderloin tips, andouille sausage, sundried tomato, penne pasta, spiced red pepper cream sauce, fresh parmesan

CHICKEN PICATTA \$26

two lightly floured chicken breasts pan fried, linguine, lemon caper butter sauce

8oz C.A.B. FILET MIGNON \$61

center cut filet of beef tenderloin, green beans, mashed potatoes, bone marrow compound butter, balsamic red wine reduction

PORK RIBEYE \$32

two 6oz boneless ribeye chops chargrilled with creole mustard glaze, green beans, mashed potatoes (gf)

PAN ROASTED DUCK BREAST \$34

pancetta, shiitake mushroom, spinach, mashed potatoes, balsamic red wine reduction (gf)

MUSHROOM RISOTTO \$25

parmesan risotto with pan fried shiitake, beech, cremini, and oyster mushrooms, black garlic purée, herb oil (gf)

add shrimp (12), salmon (15), tenderloin medallion (25), chicken (8)

SNAKE RIVER FARMS WAGYU BEEF BURGER \$25

boursin garlic herb cheese, lettuce, tomato, caramelized onions, parmesan truffle fries

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness