



**Fresh Popcorn**

Choose:  
Truffle or  
Rosemary  
\$6

**House Made  
Desserts  
\$11**

- Ricotta Kisses
- Double Chocolate  
Brownie
- Vanilla Bean  
Crème Brûlée
- Key Lime Pie
- Fried Banana  
Bread Pudding  
Vanilla Ice Cream
- Sorbet-  
Chef's Choice

If you have a  
Food Allergy,  
please speak to  
the owner,  
manager, chef  
or your server.

**Starters**

- Green Grape-Dill Gazpacho \$11
- Warm Brussels Sprouts, Bacon, Grana Padano, Fig Glaze \$14
- Cauliflower Fritters, Roasted Beet Aioli \$12
- Fried Calamari, Ginger Remoulade \$14
- Truffle Mac & Cheese, Seasoned Breadcrumbs \$11
- P.E.I. Mussels + Fries, (Coconut-Curry, Spicy Prosciutto, Garlic-White Wine) \$18
- Grass-Fed Beef Sliders, Caramelized Onions,  
Piave Vecchio, Chipotle Mayonnaise \$16
- Petit Crab Cakes, Fennel Slaw, Calabrian Pepper Aioli \$19
- Tempura Shrimp Tacos, Romaine, Avocado Mousse,  
Sriracha Aioli, Pico de Gallo \$18
- Crispy Shrimp Dumplings, Cream Cheese, Scallion, Soy-Ginger \$15
- Tuna Tartare, Wonton Crisp, Avocado Mousse, Spicy Soy \$19
- Whipped Lemon Burrata Crostini, Fig Jam, Balsamic Glaze \$14

**Salads** (add Chicken \$8; Salmon \$10; Shrimp \$10)

- Romaine Heart, Roasted Corn, Roasted Pepper, Avocado,  
Fried Shallots, Parmesan, Creamy Caesar \$14
- Harvest Bowl, Kale, Quinoa, Watermelon, Pepita,  
Feta Cheese, Blood Orange Vinaigrette \$14
- Baby Arugula, Roasted Pear, Goat Cheese,  
Candied Walnut, Lemon-Thyme Vinaigrette \$14

**Fish**

- Lobster Paella, Saffron Risotto, Mussels, Calamari, Chicken,  
Spicy Prosciutto, Fresh Herb-Garlic-White Wine \$38
- Pan-Seared Branzino, Cauliflower Rice, Sautéed Spinach  
Tomato-Fennel Sauce \$31
- Blackened Swordfish, Chorizo-Potato Hash,  
Sautéed Haricots Verts, Mango Salsa \$38
- Seared Salmon, Forbidden Black Thai Rice, Sautéed Kale,  
Coconut-Mustard Sauce \$30
- Sesame-Crusted Tuna, Sticky Rice,  
Sautéed Napa Cabbage-Mushroom, Ginger Ponzu \$38
- 'Mariscada', Salmon, Shrimp, Artichoke, Brussels Sprouts,  
Sun-Dried Tomato, Spinach-Basil Pesto \$32
- House-made Fettucine, Mussels, Shrimp  
Cherry Tomato, Spinach, Garlic-Lemon-Butter Sauce \$30

**Meat**

- Cabernet-Braised Beef Short Ribs, Mashed Potato,  
Brussels Sprouts, Crispy Onion \$38
- Herb-Roasted Organic Chicken, Risotto,  
Sautéed Spinach, Caper-White Wine Sauce \$30
- New York Strip, French Fries, Grilled Asparagus,  
Peppercorn Sauce \$40
- Seared Pork Chop, Polenta Cake,  
Sautéed Broccoli Rabe, Pineapple Glaze \$34
- Chicken Milanese, Arugula, Tomato, Red Onion, Artichoke,  
Cucumber, Parmesan, Mustard Vinaigrette \$29