



Fresh Popcorn

Choose:
*Truffle or
Rosemary*
\$6

**House Made
Desserts
\$12**

Pistachio
Cheesecake

Double Chocolate
Brownie

Espresso
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

Vegan Roasted Butternut Squash Soup	\$11
Warm Brussels Sprouts, Bacon, Grana Padano, Fig Glaze	\$14
Cauliflower Fritters, Roasted Beet Aioli	\$12
Fried Calamari, Ginger Remoulade	\$15
Truffle Mac & Cheese, Seasoned Breadcrumbs	\$11
P.E.I. Mussels + Fries, (Coconut-Curry, Spicy Prosciutto, Garlic-White Wine)	\$18
Beef Sliders, Caramelized Onions, Piave Vecchio, Chipotle Mayo	\$16
Chicken Parmigiano Sliders, Mozzarella, Basil Pesto	\$15
Crispy Shrimp Dumplings, Cream Cheese, Scallion, Soy-Ginger	\$15
Tuna Tartare, Wonton Crisp, Avocado Mousse, Spicy Soy	\$19
Pan-Seared Crabcake, Corn Salsa, Ginger Remoulade	\$16
Whipped Lemon Burrata Crostini, Fig Jam, Balsamic Glaze	\$14
Shrimp Tempura Taco, Pico de Gallo, Jalapeño Aioli	\$16
Deviled Eggs, Crispy Bacon, Avocado	\$12

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

Romaine Heart, Roasted Corn, Roasted Pepper, Avocado	\$15
Fried Shallots, Parmesan, Creamy Caesar	
Harvest Bowl, Kale, Quinoa, Sweet Potato, Pepita, Feta Cheese, Blood Orange Vinaigrette	\$15
Baby Arugula, Roasted Pear, Goat Cheese, Pistachio, Lemon-Thyme Vinaigrette	\$15

Fish

Lobster Paella, Saffron Risotto, Mussels, Calamari, Chicken, Spicy Prosciutto, Fresh Herb-Garlic-White Wine	\$38
Pan-Seared Halibut, Roasted Butternut Squash, Sautéed Spinach, Garlic-Butter-White Wine Sauce	\$36
Seared Salmon, Forbidden Black Thai Rice, Sautéed Kale, Coconut-Mustard Sauce	\$30
Wasabi-Crusted Tuna, Sticky Rice, Sautéed Bok Choy-Mushroom, Ginger Ponzu	\$38
'Mariscada', Salmon, Shrimp, Artichoke, Brussels Sprouts, Sun-Dried Tomato, Spinach-Basil Pesto	\$32
Fresh Linguini, Calamari, Shrimp, Mussels, Cockles, Sundried Tomato, Cherry Tomato, Garlic-White Wine	\$30

Meat

Cabernet-Braised Short Ribs, Mashed Potato, Brussels Sprouts, Crispy Onion	\$42
Herb-Roasted Organic Chicken, Risotto, Sautéed Spinach, Caper-White Wine Sauce	\$30
Filet Mignon, French Fries, Grilled Asparagus, Rosemary-Red Wine Reduction	\$48
Seared Pork Chop, Roasted Fingerling Potato, Sautéed Broccoli Rabe, Pineapple Glaze	\$34
Chicken Milanese, Arugula, Tomato, Red Onion, Artichoke, Cucumber, Parmesan, Mustard Vinaigrette	\$29