

Fresh Popcorn
 Choose:
Truffle or
Rosemary
 \$8

**House Made
 Desserts
 \$12**

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

Executive Chef-
 Mauricio
 Marin-Martinez

Starters

Vegan Roasted Cauliflower-Corn Soup	\$12
Warm Brussels Sprouts, Bacon, Grana Padano, Fig Glaze	\$14
Cauliflower Fritters, Fennel Salad, Roasted Beet Aioli	\$12
Fried Calamari, Ginger Remoulade	\$16
Truffle Mac & Cheese, Seasoned Breadcrumbs	\$11
P.E.I. Mussels + Fries, (Coconut-Curry, Spicy Prosciutto, Garlic-White Wine)	\$22
Beef Sliders, Caramelized Onions, Piave Vecchio, Chipotle Mayo	\$16
Chicken Parmigiano Sliders, Tomato, Mozzarella, Basil Pesto	\$15
Crispy Shrimp Dumplings, Cream Cheese, Scallion, Soy-Ginger	\$15
Tuna Tartare, Wonton Crisp, Avocado Mousse, Spicy Soy	\$20
Crispy Artichoke, Cucumber, Red Onion, Cherry Tomato, Tzatziki	\$14
Whipped Lemon Burrata Crostini, Fig Jam, Balsamic Glaze	\$14
Codfish Taco, Coleslaw, Jalapeño Aioli	\$16
Deviled Eggs, Crispy Bacon, Avocado, Crispy Caper	\$14
Salmon Tartare, Spicy Soy, Plantain Tostones	\$16

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

Romaine Heart, Roasted Corn, Roasted Pepper, Avocado	\$16
Fried Shallots, Parmesan, Creamy Caesar	
Harvest Bowl, Kale, Quinoa, Roasted Butternut Squash, Pepita,	\$16
Feta Cheese, Blood Orange Vinaigrette	
Baby Arugula, Roasted Pear, Goat Cheese,	\$16
Pistachio, Lemon-Thyme Vinaigrette	

Fish

Lobster Paella, Saffron Risotto, Mussels, Calamari, Chicken,	\$38
Spicy Prosciutto, Fresh Herb-Garlic-White Wine	
Pan-Seared Halibut, Roasted Butternut Squash,	\$36
Sautéed Spinach, Garlic-Butter-White Wine Sauce	
Seared Salmon, Forbidden Black Thai Rice, Sautéed Kale,	\$32
Coconut-Mustard Sauce	
Wasabi-Crusted Tuna, Sticky Rice,	\$38
Sautéed Bok Choy-Mushroom, Ginger Ponzu	
'Mariscada', Salmon, Shrimp, Artichoke, Brussels Sprouts,	\$34
Sun-Dried Tomato, Spinach-Basil Pesto	
Fresh Fettucine, Calamari, Shrimp, Mussels, Cockles,	\$32
Sundried Tomato, Cherry Tomato, Garlic-White Wine	

Meat

Herb-Roasted Organic Chicken, Risotto,	\$30
Sautéed Spinach, Caper-White Wine Sauce	
Chicken Milanese, Arugula, Tomato, Red Onion, Artichoke,	\$29
Cucumber, Parmesan, Mustard Vinaigrette	
Seared Pork Chop Scarpariello, Roasted Potato,	\$38
Sautéed Brussels Sprouts	
Seared Skirt Steak, French Fries, Sautéed Green Bean,	\$40
Peppercorn Sauce	
Cabernet-Braised Short Ribs, Mashed Potato,	\$44
Brussels Sprouts, Crispy Onion	