



DINNER

Monday - Sunday: 4PM - 9PM

STARTERS

Burrata Bruschetta 14
parsley, walnut pesto

Terrine Cheese 14
blueberry, raspberry, walnut pesto, crostini

Baked Lobster Mac & Cheese 18
parmesan crust

Brussel Sprouts 14
cauliflower, bacon, parmesan, balsamic

Poached Jumbo Shrimp 16
avocado, black peppercorn & vodka cocktail sauce

Fresh Oysters Market Price
champagne & pear mignonette

HOUSEMADE SOUPS & SALADS

chicken 6 | salmon 8 | mahi mahi 8 | steak 10

Roasted Beet & Grilled Pear Salad 14
goat cheese, pink peppercorn emulsion & lavender honey

Chopped House Salad 8 | 14
broccoli, pickled shallots, pear, pecans, brie, maple dijon

French Onion Soup 10
country french bread, melted gruyère

Seared Tuna Sunomono Salad 18
cucumber, tomato, crispy onion, ponzu

Blue Cheese Caesar 8 | 14
red onion, bacon lardons, parmesan, brioche croutons

v Tomato Soup cup 4 | bowl 8
croutons & parmesan

PASTAS

Gorgonzola Ravioli 20
fresh pear, wilted rocket, parmesan crisp, roasted shallot
cream sauce

Pasta Calamari Caprese 26
campanelle pasta, cherry tomato, capers, herbs, shaved
parmesan, lemon, olive oil

v Beyond® Bolognese Pappardelle 28
carrot & zesty red sauce

ENTRÉES

Chicken Roulard 24
bacon wrapped, gorgonzola, roasted mushroom & fig jam
w/ cauliflower tree & white wine burre blanc

Poulet Frit Sandwich 18
chipotle aioli, pickles

Salmon & Sorrel Troisgros 32
celeriac puree

v Black Garlic Crispy Tofu 24
bok choy, sushi rice, black pepper sauce

Steak Frites 40
ribeye, creamed corn, fried baked potato, tarragon
bearnaise, red wine demi-glaze

Bang Bang Burger 20
maple bacon, white cheddar, caramelized onion, sweet chili
slaw, black garlic aioli, tomato, arugula

Short Rib Beef Bourguignon 32
root vegetable, grilled crostini

Rack of Lamb 30
cashew butter polenta, braised greens, port wine glaze

Crispy Ahi Tuna 28
brocollini, sticky rice, sweet soy glaze

Laing Sa Buco 40
lobster, shrimp, coconut braised taro leaf, served in young
coconut with sushi rice

\$5 SPLIT PLATE CHARGE

A 4% SURCHARGE WILL BE ADDED TO EACH BILL TO HELP COVER INCREASING OPERATIONS & LABOR COSTS

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

GF Gluten-Free v Vegetarian v Vegan DF Dairy Free