



APPETIZERS

ROASTED RED PEPPER BISQUE GF, VO

topped with lump crab

ARTICHOKE & SPINACH DIP GFO

toasted flatbread

BEET & ARUGULA SALAD GF, VO, N

goat cheese, toasted pistachio, balsamic reduction, basil oil

BAKED FETA GFO

pistachios, figs, hot honey, olive oil, crusty bread

FRIED OYSTERS GF

roasted corn, pickled onions, cilantro, chipotle aioli

MAINS

TUNA POKE* GF

jasmine rice, edamame, carrot, pickled red cabbage, avocado, sesame, sambal, ginger tamari dressing

SHRIMP PASTA GFO

linguine, blistered tomatoes, garlic, lemon, crushed chilies, parmesan herb broth

GLAZED SALMON GF

jasmine rice, ginger bok choy, Kimchi, gochujang glaze, sesame, scallion

STEAK FRITES* GF

grilled bistro steak, french fries, chimichurri sauce, microgreens

BUDDHA BOWL GF, V

(available with grilled chicken or tofu) quinoa, sweet potatoes, chickpeas, broccolini, kale, charred onions, avocado, beet hummus, tahini sauce

DESSERTS

BREAD PUDDING

apple cinnamon bread pudding served warm with vanilla creme anglaise

NUTELLA MOUSSE GF, N

amarena cherries, chocolate crumb

COOKIES & CREAM V

chocolate chip cookies, vegan whipped cream, organic berries