

C E N A

APPETIZERS

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| FRIED CALAMARI | 12 |
| <i>butter milk batter basil lime cilantro aioli lime</i> | |
| GRILLED OCTOPUS | 14 |
| <i>cherry heirloom & sundried tomato italian olive fingerling potato rosemary</i> | |
| BRAISED PORK BELLY | 18 |
| <i>tamarindo glaze celery carrots zucchini</i> | |
| CEVICHE TRIO | 24 |
| <i>shrimp snapper octopus citrus bell pepper cilantro red onion plantain chip</i> | |

MEAT & CHEESE PLATTER

chef's selection of fresh meats & cheeses

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| FORMAGGIO | 12 |
| <i>daily fresh cheeses honey fruit lavash bread</i> | |
| CARNE | 13 |
| <i>daily fresh meats pickled vegetable mostarda</i> | |
| BUTCHER'S BLOCK | 25 |
| <i>meats & cheeses pickled vegetables honey fruit lavash bread mostarda</i> | |

SALADS

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| JICAMA SALAD | 12 |
| <i>radish arugula tomato bell pepper mango lime vinaigrette</i> | |
| CITRUS SALAD | 14 |
| <i>spring mix orange grapefruit tomato onion pecan goat cheese honey mustard vinaigrette</i> | |
| KALE SALAD. | 12 |
| <i>toasted almonds apple chickpea cherry tomato raspberry vinaigrette</i> | |
| CAESAR SALAD | 11 |
| <i>cherry tomato parmesan cheese crouton</i> | |

SIDES

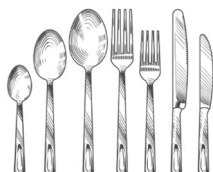
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| TRUFFLE MAC & CHEESE | 10 |
| <i>panko crumb parmesan mozzarella cheddar</i> | |
| BRUSSEL SPROUTS. | 8 |
| <i>bacon pan-seared</i> | |
| ASPARAGUS. | 8 |
| <i>salt pepper pan-seared</i> | |
| MASHED POTATOES | 8 |
| <i>yukon gold potato heavy cream butter</i> | |
| LOBSTER TAIL | 25 |
| <i>7 ounce butter oven-baked</i> | |

HANDMADE PASTAS

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|---|----|
| LASAGNA | 23 |
| <i>ricotta mozzarella parmesan marinara ground beef basil</i> | |
| PAN-SEARED SCALLOPS | 27 |
| <i>risotto corn leek ragu oyster mushroom</i> | |
| ANGEL HAIR | 16 |
| <i>sliced cherry tomato italian olive garlic extra virgin olive oil</i> | |
| <i>*choice of chicken or shrimp +10</i> | |
| LINGUINI | 32 |
| <i>lobster sauce cherry tomato spinach crawfish tails pan-seared prawns</i> | |
| GOAT CHEESE TORTELLINI | 23 |
| <i>seasonal mushroom sage cream sauce</i> | |
| LOBSTER RAVIOLI | 28 |
| <i>seasonal mushroom artichoke ragu lobster bisque sauce</i> | |
| BISON BOLOGNESE | 26 |
| <i>penne pasta marinara</i> | |

ENTREES

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|---|----|
| BBQ GLAZED SALMON | 26 |
| <i>spaghetti squash green onion cherry tomato</i> | |
| GRILLED SNAPPER | 28 |
| <i>orzo olive ragu sautéed kale</i> | |
| TENDERLOIN | 36 |
| <i>8 ounce potato-spinach gratin broccolini bourbon sauce</i> | |
| STUFFED QUAIL | 32 |
| <i>duck confit mushroom duxelle mashed potato brussel sprouts</i> | |
| CHICKEN FRICASSE | 26 |
| <i>mushroom risotto truffle oil pan-seared</i> | |
| RIBEYE | 45 |
| <i>14 ounce crushed fingerling potato jumbo asparagus chimichurri</i> | |



warning: consuming raw and/or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness