



Dinner

CRAFTED WITH LOVE, SERVED WITH PASSION

HOURS
 BREAKFAST 9AM-11:30AM
 LUNCH 11:30AM-3PM
 DINNER 4:30PM-8:30PM

STARTERS

SHRIMP TEMPURA	15
<i>Crispy tempura-batter with a ponzu-hoisin dipping sauce or topped with bang bang sauce</i>	
SHRIMP SPRING ROLLS- CHẢ GIÒ	9
<i>Nước chấm dipping sauce</i>	
MUSSELS	16
<i>White wine-cream OR lemon pesto</i>	
VIETNAMESE RICE NOODLE SOUP	6/9
SÚP CÀ RI GÀ VỚI NƯỚC CỐT DỪA <i>Chicken breast, lemongrass, red curry, coconut milk, kaffir lime leaf</i>	
MEDITERANIAN DIP BOARD	17
<i>Bread, crackers, whipped ricotta, hummus, lemon pesto, tzatziki, olives, vegetables</i>	

SALADS

BEET & FETA	15
<i>Roasted beets, feta, arugula, candied pecans, sherry vinaigrette</i>	
CLASSIC CAESAR	13
<i>Romaine, caesar, homemade croutons, shaved parmesan</i>	
MESCLUN & GORGONZOLA	14
<i>Dried cranberries, toasted almonds, orange vinaigrette</i>	
Add protein	
<i>Tofu 4.00</i>	
<i>Grilled chicken 6.00</i>	
<i>Pork Belly 7.00</i>	
<i>Shrimp 9.00</i>	
<i>Grilled Sirloin 10.00</i>	
<i>Salmon 12.00</i>	

MAIN COURSE

PAPPARDELLE WITH PORK RAGU	32	CRISPY ROAST DUCK	29
<i>Fresh pappardelle, slow-braised red wine pork ragu, house-made ricotta</i>		<i>Tender ½ duck, fresh vegetables, jasmine rice, hoisin garlic-ginger glaze,</i>	
LEMON PESTO TAGLIATELLE	30	LEMONGRASS CURRY WITH JUMBO SHRIMP	28
<i>Fresh tagliatelle, bright lemon pesto, house-made ricotta</i>		<i>Yellow curry, garlic, ginger, lemongrass, scallions, fresh vegetables, rice noodles</i>	
MOJO CHICKEN	30	BEEF TENDERLOIN RICE BOWL	29
<i>Slow-roasted mojo-marinated ½ chicken, fresh vegetables, roasted garlic whipped potato</i>		<i>Lemongrass-asian spiced marinade, jasmine rice, broccoli, sesame</i>	
FLAT IRON	32	BRANZINO	36
<i>Cooked to your liking, fresh vegetables, roasted potatoes, chimichurri</i>		<i>Whole chimichurri rubbed branzino, fresh vegetables, jasmine rice (contains whole bone in fish)</i>	
SALMON	30	RACK OF LAMB	32
<i>Chilled orzo salad, cucumber, red onion, tomato, feta, kalamata olives, tzatziki</i>		<i>Roasted ½ rack of lamb, fresh vegetables, roasted garlic whipped potatoes, red wine demi-glaze, full rack +17</i>	
VEGAN SCALLOPS	26		
<i>Pan seared trumpet mushrooms, caramelized onion risotto, black garlic balsamic</i>			

CASUAL FARE SERVED WITH ROASTED POTATOES SIDES

½ POUND BURGER	18	ROASTED POTATOES	7
<i>Signature blend of chuck, brisket and short rib, lettuce, tomato, dill pickle, choice of american, swiss or cheddar, served on brioche sub. brie or gorgonzola 2.00</i>		ROASTED GARLIC WHIPPED POTATOES	7
CHICKEN SANDWICH	17	JASMINE RICE	4
<i>Grilled lemon-herb chicken, cheddar, bacon, lettuce, tomato, garlic aioli on brioche</i>		SIDE GARDEN SALAD	7.50
		SAUTÉED VEGETABLES	7
		CHILLED ORZO SALAD	7
		VEGAN RISOTTO	7

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. WE ARE LIMITED IN OUR ABILITY TO SEPARATE CHECKS. ANYONE SHARING PLATES WILL RESULT IN A \$5.00 CHARGE DUE TO LIMITED SEATING CAPACITY. ALL TABLES ARE ALLOTTED 90 MINUTES TO ENSURE WE CAN ACCOMMODATE ALL GUESTS WISHING TO DINE WITH US. FOR THOSE ENJOYING JUST BAKED GOODS AND/OR COFFEE, WE ALLOT 15-20 MINUTES. PLEASE REVIEW ALL OF OUR POLICIES.
 *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
 MENU PRICES REFLECT OUR CASH DISCOUNT. A 3.5% PROCESSING FEE WILL BE ADDED TO ALL CARD TRANSACTIONS. NO FEE IS CHARGED TO CASH PAYMENTS