



## STARTERS

<b>Ceviche Tostada</b> catch of the day, tomato, red onion, jalapeño, avocado, red bell pepper, mango, citrus and cilantro atop crispy tostadas.	18
<b>Crab Cakes</b> lump crab lightly breaded and pan fried with rémoulade sauce.	31
<b>Beef Carpaccio</b> thinly sliced rare beef tenderloin with arugula, capers, parmesan and lemon.	17
<b>Crispy Rice with Spicy Shrimp Salad</b> sticky rice pads topped with spicy shrimp salad, avocado and hoisin sauce.	11
<b>Margherita Flatbread</b> fresh mozzarella, tomatoes, basil, pesto and balsamic reduction.	14
<b>Steak &amp; Chimichurri Flatbread</b> flank steak, fresh mozzarella, fresh jalapeño, caramelized onions and chimichurri sauce.	17
<b>Pear and Prosciutto Flatbread</b> fresh mozzarella, blue cheese crumbles, wild arugula, bosc pear, sliced ham prosciutto, house made rosemary oil.	18
<b>Meat &amp; Cheese Board</b> pancetta, salami, smoked gouda, cheddar and mixed berries.	21

## SALADS

<b>House Salad</b> mixed greens, tomatoes, carrots and cucumber.	9/12
<b>Spinach Arugula Salad</b> with apple slices, celery and roasted red pepper vinaigrette topped with bread crumbs.	10/14
<b>Caesar Salad</b> romaine, housemade croutons and shaved parmesan.	9/12
<b>Burrata with Heirloom Tomatoes</b> fresh burrata, heirloom beefsteak tomatoes, drizzled balsamic glaze and basil oil.	16

**Protein** Sliced Grilled Chicken 10 | Shrimp 13 | Salmon 13  
Sliced Filet Mignon 23

## ENTRÉES

<b>Bacon-wrapped Quail</b> marinated quail breast with jalapeño and red wine demi-glace, poblano pepper cheddar grits and brussels sprouts.	35
<b>Seared Scallops</b> served in a chili ginger sauce with spinach, jicama, red bell peppers and seaweed salad.	43
<b>Seafood Mac &amp; Cheese</b> velvety four-cheese pasta with lobster, crabmeat and shrimp.	30
<b>Salmon Toscana</b> fresh salmon in a creamy parmesan and sun-dried tomato sauce with sautéed spinach.	29
<b>Short Rib Pappardelle</b> slow braised beef short ribs in a red wine tomato sauce with fresh pasta ribbons and parmesan cheese.	36
<b>Creole Redfish</b> skin-on redfish fillet, crawfish cream sauce with asparagus and saffron risotto.	36
<b>Shrimp Arrabbiata</b> jumbo shrimp and tagliatelle pasta tossed in a spicy sauce with basil and tomatoes on the vine.	27

## CHEF'S SELECTION

*Choice of red wine demi-glace or truffle butter with two sides.*

<b>Roasted Chicken</b> with creamy mustard sauce	29
<b>8oz/12oz Filet Mignon</b>	44/59
<b>16oz Ribeye</b>	65

## SIDES

Garlic Mashed Potatoes	Tri-color Carrots
Mashed Sweet Potatoes with Spinach	Asparagus
Gouda Rösti	Sautéed Spinach
Shiitake Mushrooms	

## SWEETS

<b>Seasonal Cheesecake</b>	9
<b>Sachertorte</b>	8
<b>Bourbon Pecan Pie</b>	11
<b>Italian Lemon Cream Cake</b>	8

## DRINKS

<b>Soda 4</b> Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Diet Dr. Pepper
<b>Iced Tea and Water</b> Iced Tea 4, Bottled Water 4, Sanpellegrino 5, Topo Chico 5
<b>Specialty</b> Lemonade 4, Lavender Lemonade 5, Sparkling Pink Lemonade 5, Arnold Palmer 4
<b>Juice</b> Orange Juice 4, Cranberry Juice 4, Cranberry Cutie 5

*Parties of eight or more will be charged 20% gratuity.*