



STARTERS

Sourdough Bread	8
Ceviche Tostada catch of the day, tomato, red onion, jalapeño, avocado, red bell pepper, mango, citrus and cilantro atop crispy tostadas.	18
Crab Cakes lump crab lightly breaded and pan fried with rémoulade sauce.	29
Beef Carpaccio thinly sliced rare beef tenderloin with arugula, capers, parmesan and lemon.	17
Crispy Rice with Spicy Shrimp Salad sticky rice pads topped with spicy shrimp salad, avocado and hoisin sauce.	13
Meat & Cheese Board prosciutto, salami, smoked gouda, cheddar and mixed berries.	21

SALADS

House Salad mixed greens, tomatoes, carrots and cucumber.	9/12
Spinach Arugula Salad with apple slices, celery and roasted red pepper vinaigrette topped with bread crumbs.	10/14
Caesar Salad romaine, housemade croutons and shaved parmesan.	9/12
Burrata with Heirloom Tomatoes 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

DRINKS

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

ENTRÉES

Bacon-wrapped Quail marinated quail breast with raspberry chipotle sauce, poblano pepper cheddar grits and brussels sprouts.	35
Seared Scallops served in a chili ginger sauce with spinach, jicama, red bell peppers and seaweed salad.	39
Seafood Mac & Cheese velvety four-cheese pasta with lobster, crabmeat and shrimp.	30
Salmon Toscana fresh salmon in a creamy parmesan and sun-dried tomato sauce with sautéed spinach.	29
Short Rib Pappardelle slow braised beef short ribs in a red wine tomato sauce with fresh pasta ribbons and parmesan cheese.	36
Creole Redfish skin-on redfish fillet, crawfish cream sauce with asparagus and saffron risotto.	36
Shrimp Arrabbiata 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.

Roasted Chicken with creamy mustard sauce	29
8oz/ 12oz Filet Mignon	44/59
16oz Ribeye	62

SIDES

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

SWEETS

Chef's Selection

Parties of six or more will be charged 20% gratuity.