



STARTERS

- Sourdough Bread** v 8
- Ceviche Tostada** shrimp, tomato, red onion, jalapeño, avocado, red bell pepper, mango, citrus and cilantro atop crispy tostadas. **DF, GF** 18
- Beef Carpaccio** thinly sliced rare beef tenderloin with arugula, capers, parmesan and lemon aioli. **GF** 18
- Crispy Rice with Spicy Shrimp Salad** 15
sticky rice pads topped with spicy shrimp salad, avocado and hoisin sauce. **DF**
- Meat & Cheese Board** prosciutto, salami, smoked gouda, cheddar and mixed berries. **GF** 19
- Margherita Flatbread** fresh mozzarella, tomatoes, basil, pesto and balsamic reduction. v 16
- Steak & Chimichurri Flatbread** flank steak, fresh mozzarella, fresh jalapeño, caramelized onions and chimichurri sauce. 18

SALADS

- House Salad** mixed greens, tomatoes, carrots and cucumber. **GF, V** 9/12
- Caesar Salad** romaine, housemade croutons and shaved parmesan. v 9/12
- Burrata with Heirloom Tomatoes** fresh burrata, heirloom beefsteak tomatoes, drizzled balsamic glaze and basil oil. **GF, V** 16
- Kale & Pear Salad** pears, dried cranberries, red onions, pumpkin seeds, feta and champagne vinaigrette. **GF, V** 10/15

Protein Sliced Grilled Chicken 10 | Shrimp 13 | Salmon 14
Sliced Filet Mignon 24

ENTRÉES

- Bacon-wrapped Quail** marinated quail breast with jalapeño and roasted raspberry chipotle, poblano pepper cheddar grits and brussels sprouts. **GF** 35
- Salmon Toscana** fresh salmon in a creamy parmesan and sun-dried tomato sauce with sautéed spinach. **GF** 29
- Creole Redfish** skin-on redfish fillet, crawfish cream sauce with asparagus and saffron risotto. 36
- Fusion Bowl** cucumber, carrots, red cabbage, avocados, sesame sauce and rice. **GF, V, DF** (add protein) 16
- Chicken Capellini Pasta** with mushroom medley sauce. 19
- Fire Braised Short Rib** atop creamy herbed polenta with charred broccolini and cipollini onions. **GF** 36

CHEF'S SELECTION

Paired with choice of two sides.

- 8oz/12oz Filet Mignon** 44/59
- 16oz Ribeye** 62

SIDES

- Garlic Mashed Potatoes **GF, V**
- Tri-color Carrots **GF, V, DF**
- Creamy Mac & Cheese v
- Brussels Sprouts **GF, V**
- Mashed Sweet Potatoes with Spinach **GF, DF, V**

SWEETS

Chef's Selection

DRINKS

- Soda** 4 Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Diet Dr. Pepper
- Iced Tea and Water** Iced Tea 4, Bottled Water 4, San Pellegrino 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

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

GF - Gluten Free **DF - Dairy Free** **V - Vegetarian**
We cannot guarantee a gluten free kitchen; however, we do take precautions to prevent cross contact.