



## 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** 20
- Beef Carpaccio** thinly sliced rare beef tenderloin with arugula, capers, parmesan and lemon aioli. **GF** 18
- Crispy Rice with Spicy Shrimp Salad** 16  
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** 17
- Steak & Chimichurri Flatbread** flank steak, fresh mozzarella, fresh jalapeño, caramelized onions and chimichurri sauce. 19

## 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 16  
burrata, heirloom beefsteak tomatoes, drizzled balsamic glaze and basil oil. **GF, V**
- Kale & Pear Salad** pears, dried cranberries, red onions, pumpkin seeds, feta and champagne vinaigrette. **GF, V** 10/15

**Protein** Sliced Grilled Chicken 12 | Shrimp 14 | Salmon 16  
6oz. Sliced Filet Mignon 28

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.

## ENTRÉES

- Bacon-wrapped Quail** marinated quail breast with jalapeño and roasted raspberry chipotle, poblano pepper cheddar grits and brussels sprouts. **GF** 36
- Salmon Toscana** fresh salmon in a creamy parmesan and sun-dried tomato sauce with sautéed spinach. **GF** 30
- Creole Redfish** skin-on redfish fillet, crawfish cream sauce with asparagus and saffron risotto. 37
- Fusion Bowl** cucumber, carrots, red cabbage, avocados, sesame sauce and rice. **GF, V, DF** (add protein) 16
- Chicken Capellini Pasta** with mushroom medley sauce. 26
- Fire Braised Short Rib** atop creamy herbed polenta with charred onions and tri-color carrots. **GF** 36

## CHEF'S SELECTION

With herb butter and choice of two sides.

- 8oz/12oz Filet Mignon** 48/62
- 16oz Cowboy Bone-in Ribeye** 68

## 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 5, Lavender Lemonade 6, Sparkling Pink Lemonade 6, Arnold Palmer 5
- Juice** Orange Juice 5, Cranberry Juice 5, Cranberry Cutie 5