



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.	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 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 12 | Shrimp 14 | Salmon 16
6oz. Sliced Filet Mignon 28

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

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.