



## STARTERS

<b>French Bread</b> with salted butter	8
<b>Meat &amp; Cheese Board</b> seasonal meats and cheese, pickled green beans and mixed berries served with lavosh	19
<b>Crispy Rice with Spicy Shrimp Salad</b> sticky rice pads topped with spicy shrimp salad, avocado and hoisin sauce <b>DF</b>	16
<b>Tuna Tartare</b> ahi tuna atop steamed white rice, smashed seasoned avocados and julienned cucumbers drizzled with poke sauce and sriracha aioli served with toasted sesame flatbread crisps <b>DF</b>	23
<b>Roasted Duck Tacos</b> shredded confit duck in a corn tortilla shell topped with julienned carrots, cucumber and jicama with an orange glaze <b>GF</b>	21

## FLATBREADS

<b>Margherita Flatbread</b> fresh mozzarella, tomatoes, basil, pesto and balsamic reduction <b>V</b>	17
<b>Steak &amp; Chimichurri Flatbread</b> flank steak, fresh mozzarella, fresh jalapeño, caramelized onions and chimichurri sauce	19
<b>Pear &amp; Prosciutto Flatbread</b> pear, prosciutto, gorgonzola cheese and hot honey drizzle	19

## SALADS

<b>House Salad</b> mixed greens, tomatoes, carrots and cucumber <b>GF, V</b>	9/12
<b>Caesar Salad</b> romaine, housemade croutons and shaved parmesan <b>V</b>	9/12
<b>Burrata with Heirloom Tomatoes</b> fresh burrata, heirloom beefsteak tomatoes, drizzled balsamic glaze and basil oil <b>GF, V</b>	16
<b>Frisée Salad</b> mandarin oranges, fennel and parmesan cheese tossed in a pear vinaigrette <b>GF, V</b>	10/15
<b>Sandía Salad</b> diced fresh watermelon, julienned cucumbers, feta cheese crumbles and arugula with orange ginger vinaigrette <b>GF, V</b>	14

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

## ENTRÉES

<b>Redfish Scallopini</b> pan seared redfish filet over sautéed spinach and linguine pasta tossed in a lemon caper butter sauce	32
<b>Chicken Milanese</b> crispy panko crusted chicken cutlet served over lemon herb orzo, finished with peach-jalapeño glaze and topped with a fresh peach arugula salad	28
<b>Asian Style Salmon</b> pineapple glazed salmon filet served over green tea soba noodles with sautéed mushrooms, bok choy and green onions tossed in a savory hoisin sauce <b>GF</b>	30
<b>Smoked Bone-in Pork Chop</b> 10oz. French cut pork chop with a raspberry chipotle glaze paired with creamy au gratin potatoes and sautéed green beans	36
<b>Fusion Bowl</b> steamed white rice with diced avocado, julienned carrots, cucumber and red cabbage drizzled with sesame sauce and sriracha aioli (add protein) <b>DF, V</b>	16

## CHEF'S SELECTION

*Topped with herb butter and paired with choice of two sides*

<b>8oz Filet Mignon</b>	48
<b>12oz Filet Mignon</b>	62

## SIDES

White Truffle Garlic Mashed Potatoes <b>GF, V</b>	8
Gouda Mac & Cheese <b>V</b>	9
Sautéed Asparagus <b>GF, V</b>	8

## PREMIUM SIDES

*Served family style*

Brussels Sprouts with Sweet Soy Sauce and Crispy Onions <b>DF, V</b>	16
Honey Butter Herb Roasted Carrots <b>GF, V</b>	14

**GF** - Gluten Free   **DF** - Dairy Free   **V** - Vegetarian

We cannot guarantee a gluten free kitchen; however, we do take precautions to prevent cross contact.

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