



STARTERS

French Bread with salted butter	8	
Meat & Cheese Board Seasonal meats and cheese, pickled green beans and mixed berries served with lavosh.	19	
Crispy Rice with Spicy Shrimp Salad Sticky rice pads topped with spicy shrimp salad, avocado and hoisin sauce. DF	16	
Tuna Tartare 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. DF	23	
Roasted Duck Tacos Shredded confit duck in a corn tortilla shells topped with julienned carrots, cucumber and jicama with an orange glaze. GF	21	

FLATBREADS

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	
Pear & Prosciutto Flatbread Pear, prosciutto, gorgonzola cheese and hot honey drizzle.	19	

SALADS

House Salad Mixed greens with sliced cherry tomatoes, julienned carrots and cucumbers tossed in choice of dressing. V, GF	9/12	
Caesar Salad Crisp romaine hearts tossed in a creamy Caesar dressing finished with shaved parmesan cheese, and house made croutons. V	9/12	
Burrata with Heirloom Tomatoes Fresh burrata, heirloom beefsteak tomatoes, drizzled balsamic glaze and basil oil GF, V	16	
Wedge Salad Chilled iceberg lettuce topped with crispy onion strings, grape tomatoes, blue cheese crumbles, and candied bacon finished with creamy blue cheese dressing. GF	18	
Berry Spinach Salad Baby spinach, feta cheese, fresh blueberries, candied pecans, and dried cranberries tossed in a champagne vinaigrette. GF, V	16	

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

ENTRÉES

Cacio e Pepe Linguine tossed in a creamy white wine sauce with garlic, parmesan, and cracked black pepper. V (Optional proteins available to add)	20	
Chicken Milanese Crispy panko crusted chicken cutlet finished with a smoky red chimichurri and topped with a fresh pear arugula salad. Served with a lemon herb orzo.	28	
Asian Style Salmon Pineapple glazed salmon filet served over green tea soba noodles with sautéed mushrooms, bok choy and green onions tossed in a savory hoisin sauce. GF	30	
Smoked Bone-in Pork Chop 10oz. French cut pork chop with a creamy peppercorn sauce paired with creamy au gratin potatoes and sautéed green beans	38	
Bacon Wrapped Quail Jalapeño-stuffed quail wrapped in smoked bacon, drizzled with a raspberry chipotle glaze, paired with parmesan risotto, and sautéed Brussels sprouts.	38	
Fusion Bowl Steamed white rice with diced avocado, julienned carrots and cucumber, shredded red cabbage, marinated seaweed and drizzled with sesame sauce and sriracha aioli (add protein) DF, V	16	
Protein Sliced Grilled Chicken 12 Shrimp 14 Salmon 16 6oz. Sliced Filet Mignon 28		

CHEF'S SELECTION

Topped with herb butter and paired with choice of two sides

8oz Filet Mignon	48	
12oz Filet Mignon	62	

SIDES

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

PREMIUM SIDES

Served family style		
Brussels Sprouts with Sweet Soy Sauce and Crispy Onions DF, V	16	
Honey Butter Herb Roasted Carrots GF, V	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.