

DINNER

5:00 PM

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11:00 PM

SOUPS

SOUP OF THE DAY 19

seasonally inspired

CREAM OF WHITE ASPARAGUS 21

chervil | chanterelle mushroom | beurre noisette

SALADS

WEDGE SALAD 22

oven roasted heirloom tomato | stilton | bacon
add grilled chicken 10 | shrimp 12 | salmon 16

CAESAR 24

rosemary focaccia | parmesan cheese | anchovies
add grilled chicken 10 | shrimp 12 | salmon 16

APPETIZERS

TUNA CEVICHE 33

wasabi crème fraîche | black sesame wonton | pickled seaweed

PROSCIUTTO CROSTINI 30

honey-goat cheese | caramelized onion jam | microgreens

BRUSCHETTA 26

charred cherry tomato | pesto | micro basil | grana padano cheese

CHEESE & CHARCUTERIE 39

selection of artisan cheeses | cured meats | marinated olives | fig jam

SHAREABLE TIER 45

beef sliders | open-faced crab cake sliders | tomato bruschetta | prosciutto crostini

MAINS

CITRUS TROFIE PASTA * 34

pine nuts | baby arugula | heirloom tomato | sage

STEAKHOUSE BURGER * 39

brioche bun | bacon | fries
choice of cheese: cheddar | provolone | Swiss | American

HALIBUT EN PAPILOTE 46

black beluga lentils | pattypan squash | champagne beurre blanc | candied lemon

PAN ROASTED AIRLINE CHICKEN 43

parsnip-potato puree | roasted baby vegetables | sherry green peppercorn demi-glace

GRASS FED RIBEYE STEAK (12 OZ) 60

grilled vine tomato | parmesan-truffle fries | herb compound butter

SIDES

PETITE GREEN SALAD 12

ASPARAGUS 14

ROASTED BABY VEGETABLES 15

FRENCH FRIES 12

SWEET POTATO FRIES 12

DESSERT

STRAWBERRY DELICE 16

yuzu ganache | dulce de leche

BLACK FOREST DARK CHOCOLATE MOUSSE 16

Heering cherry liquor cream

TROPICAL MOUSSE CAKE 16

coconut kaffir lime cake | exotic fruits

*Inquire regarding gluten free and vegan options

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.