

NIBBLES

Ⓞ Truffled Pistachios \$6

Ⓞ Warm Spiced Olives \$4

Housemade Ricotta \$6

black mission fig compote, toasted baguette

APPETIZERS

Ⓞ Jumbo Lump Crab & Corn Chowder \$9

potatoes, onions, thyme, snipped chives

Ⓞ Chopped Salad \$10

marinated chick peas, green beans, kalamata olives, pistachios, feta cheese, creamy lemon vinaigrette

Ⓞ Bazin's Salad \$12

spring lettuces, Hook's blue cheese, candied pecans, pickled onions, Granny Smith apples, aged balsamic dressing

Ⓞ Burnt Romaine Heart \$11

avocado, Bulgarian feta, grilled onions, tomatoes, green garlic chimichurri vinaigrette

Ⓞ Baby Arugula Salad \$12

bing cherries, fried almonds, Saint Andre cheese, aged balsamic dressing

Ⓞ Parmesan Baked Cauliflower \$12

hummus, pickled golden raisins, fried chickpeas, harissa vinaigrette

Jumbo Lump Crabmeat Spring Roll \$12

asian slaw, ginger-mustard vinaigrette

Crispy Oysters \$12

country ham, creamed spinach, creole aioli

Potato-Onion Ravioli \$12

warm Maine lobster

Ⓞ Spicy Shrimp Lettuce Wraps \$14

rice noodles, roasted peanuts, tomato, cilantro

Ⓞ Mama's Meatballs \$12

soft mascarpone polenta, parmesan fried egg, plum tomato sauce

Short Rib Quesadilla \$12

chihuahua cheese, caramelized onions, salsa fresca, chipotle crema

Cheese Plate \$15

Chef's selection of Spanish cheeses, fig cake, toasted walnuts, brioche

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

Ⓞ indicates Gluten-Free

ENTRÉES

Ⓜ *Salmon \$26

*basil, pesto, broccolini, tomato risotto,
red bell pepper sauce*

Ⓜ *Maple-Miso Chilean Sea Bass \$38

wasabi mashed potatoes, baby spinach, tamari-ginger sauce

Ⓜ Blackened Atlantic Swordfish \$25

*grilled potatoes, grilled pineapple-cucumber relish,
roasted red pepper sauce*

Ⓜ Parmesan & Meyer Lemon Risotto \$19

add garlic shrimp \$6

English peas, caramelized onions, preserved lemon

Potato Gnocchi \$20

*bolognese sauce or pomodoro sauce
parmesan, basil, garlic bread crumbs*

Gemelli Pasta \$19

*sweet Italian sausage, smoked mozzarella, broccolini,
roasted garlic, red grapes,
tomato-rosa sauce*

Crispy Chicken Breast \$20

*prosciutto, fried eggplant, peas, fontina cheese,
marsala-mushroom sauce*

Grilled "Creekstone Farms" Flat Iron Steak \$27

*black bean puree, fried plantains, basmati rice,
chimichurri sauce*

Ⓜ *Grilled Filet Mignon \$34

*garlicky broccolini, grilled onion & bacon salsa,
blue cheese scalloped potatoes, port wine sauce*

Veal Milanese \$26

*fennel, grape tomatoes, parmesan, baby arugula,
lemon-basil dressing*

SIDES

Garlic-Herb French Fries \$7

Ⓜ Blue Cheese Scalloped Potatoes \$8

Ⓜ Black Bean Puree with Queso Blanco \$7

Ⓜ Potato Puree \$7

Ⓜ Broccoli Frito with Pickled Pepper Aioli and Parmesan \$8

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