



STARTERS

CAVIAR SERVICE

- Ars Italica Oscietra Royal Caviar | house made sweet corn blinis | toasted bread | accoutrement | 225
- OYSTERS ON THE HALF SHELL | ½ dozen 24 || full dozen 42
- MEAT & CHEESE BOARD | white truffle salame | calabrese salame | prosciutto san danielle | smokey blue hook's 10 year cheddar | brillat savarin | condiments and bread || 38
- CHICKEN LIVER PATE | aleppo pepper honey | pickled blueberries | tarragon | rosemary sourdough || 20
- JALAPENO CORNBREAD | butter | honey | fleur de sel || 15
- WHIPPED FETA | truffle honey | orange zest | house-made focaccia || 18
- SQUASH BLOSSOMS | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 17
- SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 19
- CANADIAN MUSSELS | chorizo | garlic | tomato | onion | lemon | parsley | french baguette || 24
- KAMPACHI CRUDO | zhoug | avocado | confit serrano | sumac || 23
- OCTOPUS A LA PLANCHA | caramelized sweet potato | oyster mushroom | confit tomato | salsa verde || 27
- MEATBALLS | pork, veal + beef | provolone | spicy marinara | micro basil | toasted french baguette || 21
- FILET CARPACCIO | arugula | parmesan | lemon zest | cured egg yolk aioli | toasted french baguette || 22

SALADS

- HEIRLOOM TOMATOES | watermelon | mozzarella + goat cheese | basil | fennel pollen | tarragon vinaigrette || 19
- CAESAR SALAD | crispy capers | parmesan | lemon croutons || 18
- ICEBERG WEDGE | red onion | blue cheese | maple bacon | tomato | blue cheese dressing || 16

ENTREES

- RIGATONI A LA VODKA | vodka sauce | 'nduja butter | micro basil || 28
- PAPPARDELLE BOLOGNESE | beef bolognese | soffritto | burrata | basil || 32
- SCOTTISH SALMON | french lentils | tiny bok choy | beurre blanc | ikura || 45
- ALASKAN HALIBUT | blackened | potato au gratin | leek mosaic | lemon + caper butter | chives || 52
- WHOLE BRANZINO | pine nuts | garlic | lemon | pickled fresno chili | basil || 43
- MARY'S ORGANIC CHICKEN | aleppo pepper | honey | lime yogurt | pickled sumac onions | charred lemon || 38
- NEW ZEALAND ½ RACK OF LAMB | tzatziki | african harissa | charred lemon || 55
- TOMAHAWK PORK CHOP | 16oz | sweet chili sauce | crispy garlic | roasted peanuts | mustard greens || 54
- A** SIGNATURE SKIRT STEAK | fingerling potatoes | charred broccolini | sweet garlic | ranchero || 49
- MON & TUES ONLY** CHICKEN POT PIE | puff pastry crust | peas | carrots | celery | chicken gravy || 32

A LA CARTE STEAKS

FILET MIGNON 8 OZ ~ 65	RIBEYE 16 OZ ~ 69
GRASS FED FLAT IRON 12 OZ ~ 58	WAGYU NY STRIP 16 OZ ~ 95
JAPANESE A5 WAGYU 2OZ \$56 4OZ \$112 6OZ \$168	

SHAREABLE SIDES

ASPARAGUS 13	POTATO PUREE 12
CHARRED BROCCOLINI 13	TRUFFLE FRIES 12
ROASTED MUSHROOMS 13	MAC N CHEESE 15
BRUSSELS SPROUT LEAVES 13	CORN + SHISHITO ESQUITES 13

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 2.5% surcharge will be added to the final bill for Employee Benefits*

EXECUTIVE CHEF

Elvis Morales

GENERAL MANAGER Kimberly Jepson
MANAGING PARTNERS Jordan Otterbein & McG