



Appetizers

Coconut Shrimp

Panko And Coconut Breaded and Fried Shrimp,

Plum Gojuchang Sauce
(Contains Gluten, Shellfish)

20

Cacio Pepe Ravioli

Fresh Ravioli sauteed in brown butter
and served in a Pecorino Broth

(Contains Dairy, Gluten)

19

Two Stuffed Artichoke Crowns

Creamy Cheese, Crab And Jalapeno Stuffing

(Contains Dairy, Shellfish) (Gluten Free)

21

Crispy Rice With Tuna **

Fried Sushi Rice Squares, Spicy Tuna,
Avocado Jalapeno, Cilantro Sauce

22

Bruschetta

Herb And Black Pepper Crusted Goat Cheese,
Swank Farms Heirloom Tomatoes, Kalamata Olives,
Roasted Garlic, Balsamic Glaze, Crostini, Basil Oil

(Contains Gluten & Dairy) (Vegetarian)

18

Prime Rib Flatbread

Garlic Flatbread, Thinly Sliced Rib Eye, Caramelized
Onions, Mozzarella and Blue Cheese, Cherry
Chutney, Arugula, Pomegranate Drizzle

(Contains Dairy, Gluten)

24

Salads

Winter Salad

Tangerines, Mandarins, Grapefruit, Fennel,
Arugula, Toasted Almonds, Citrus Dressing

(Contains dairy)

16

Beet Salad

Beet Carpaccio, Baby Beets, Arugula, Oranges,
Honey Citrus Vinaigrette, Panko Crusted Goat
Cheese, Balsamic Glaze, Candied Walnuts

(Contains Nuts)

16

Soup of the Day

Check With Your Server To See Which

Delicious Soup We're Serving Today

Cup **8** Bowl **12**

Caesar Salad

Romaine Lettuce, Traditional Caesar Dressing,
House Made Croutons, Parmigiana Reggiano Cheese

(Contains Eggs)

15

Southwestern Salad

Roasted Corn and Peppers, Arugula, Tomatoes, Red Onions, Fried
Corn Tortilla Strips, Steak Sauce Vinaigrette

(Gluten Free)

16

Add Achno Seasoned: 8oz Flat Iron Steak* 21

6 Shrimp 15 - Chicken 14

We use locally sourced, organic ingredients in all of our salads. Feel free to ask your server to add the protein* of your choice to your dish.

Entrées

Short Ribs *

Red Wine Braised Boneless Cab Beef Short Ribs,
Polenta, Demi-Glace, Fresh Herbs
(contains dairy) (gluten free)

36

Pork Belly

Sweet Potato Puree, Pickled Mostarta,
Pears and Red Onion
(Contains dairy, Gluten Free)

33

Mushroom Bourguignon

Mushrooms And Vegetables
Slow Braised in a Red Wine Sauce
served over Seasoned Red Quinoa, Basil Oil
(Gluten Free) (Vegan)

28

Salmon*

Pacific King Salmon, Crispy Skin, Ancho Celery Root
Puree, B&R Farms Apricot and Almond Black Rice,
Peruvian Cilantro Sauce, Swiss Chard
(Contains Dairy, Gluten, Nuts)

34

Steak Diane*

8 oz Certified Black Angus Fillet Mignon, Mashed
Potatoes, Sautéed Mushrooms, Cognac Sauce,
Fried Oyster Mushrooms
(Contains Dairy)

64

Apricot Chicken

Mary's Free-range Organic Airline Chicken Breast,
Parmesan Risotto, Apricot Demi-glaze
(Contains Dairy)

32

Ravioli

Vegetable Raviolis with a Light Lemon Cream Sauce
(Contains Dairy, Gluten)

29

Provencal Pasta *

Wild Caught Shrimp Pan-Seared and Tossed in White
Wine, Lemon Juice, Served with Artichoke Hearts, Cherry
Tomatoes, Kalamata Olives, Tossed with Pesto Orzo,
Finished with Crumbled Feta, Parsley, Lemon Zest.
(contains shellfish)

with Shrimp **48** | with Scallops **54**

Scallops can be added to any dish, please ask your server

24

Sides

Lemon Parmesan Risotto

(Contains Dairy)(Gluten Free)

18

Glazed Carrots

Honey, Thyme, Paprika Yogurt Sauce
(Contains Dairy)

14

Mashed Potatoes

(Contains Dairy)

10

Grilled Asparagus

Preserved Lemon Cream, Radicchio
(Vegan, Gluten Free)

16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**This dish is served undercooked and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% Gratuity will be added for parties of eight or more.