



Appetizers

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WILD CAUGHT JUMBO SHRIMP COCKTAIL 17

Classic cocktail sauce, lemon
- BLACKENED SHRIMP BAO BUNS** 17

Jumbo shrimp, spinach, cilantro-garlic aioli
- BACON DEVEILED EGGS** 10

Frissee & chive salad, tarragon-mustard dressing
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BUFFALO STYLE CHICKEN WINGS 14

Blue cheese or ranch dressing, garden celery sticks
- RUSTIC TOMATO BRUSCHETTA** 13

Olive tapenade, parmesan, basil, extra virgin olive oil, 8 year aged balsamic vinegar
- CHARCUTERIE PLATTER** 24

Pistachio country pate, Spanish chorizo, gran queso cheese, brie cheese, French pickles, Port wine poached pear, seasonal grapes, dried figs, walnut bread

Entrée Salads

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CAPRESE 16

Buffalo mozzarella, heirloom tomato, arugula, 8 year aged balsamic vinegar
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CHOPPED COBB 19

Romaine, tomato, English cucumber, bleu cheese crumble, avocado, Applewood smoked bacon, chicken breast, organic hardboiled egg, brown derby dressing
- GRILLED CHICKEN CAESAR** 19

Romaine, croutons, parmesan, Spanish white anchovy fillet
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BABY SPINACH 16

Grilled nectarines, goat cheese, toasted almonds, mint-red wine vinaigrette

Entrées

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STEAK AND FRITES* 42

12 oz. Prime NY steak, double roasted potatoes, Beaujolais sauce, confit Campari tomato, watercress
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CHILEAN SEA BASS 44

Sautéed spinach, herb vinaigrette
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ROASTED HALF CHICKEN 34

Peach BBQ sauce, tomato on the vine
- SEAFOOD CIOPPINO*** 38

Roasted wild caught prawns, grilled octopus, clams, lobster bisque, grilled baguette
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ASPARAGUS AND ENGLISH PEA RISOTTO 26

Parmesan, Ligurian olive oil
- TRADITIONAL FISH AND CHIPS** 24

Beer battered Alaskan cod, crispy fries, Charred Meyer lemon, malt vinegar, house tartar sauce
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BROILED MAINE LOBSTER (Market Price)


Drawn butter, lemon

PRIME PICK* (Market Price)
Chef inspired butcher selection

Soups

- CHEF'S SEASONAL INSPIRATION** 9
- FRENCH ONION** 10

Melted Gruyere, herb croutons

 Denotes menu item is Gluten Free.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. Service charge/gratuity of 18% will be added for parties of six guests or more.

Burgers & Sandwiches

Served with choice of roasted garlic parmesan fries or field green salad

- GRILLED BLACK ANGUS BURGER*** 19

Add Applewood smoked bacon 2
Brioche bun, Wisconsin sharp cheddar, beef steak tomato, Perri & Son's red onion, Boston bibb lettuce
- GRILLED CHICKEN SANDWICH** 19

Brioche bun, Hass Avocado, Applewood smoked bacon, Boston bibb lettuce, tomato, smoked chipotle aioli
- HOUSE GROUND FILET MIGNON BURGER*** 24

Brioche bun, 8oz filet patty, red onion jam, Gruyere cheese, arugula
- TURKEY CLUB** 18

Toasted sourdough, Applewood smoked bacon, Boston bibb lettuce, tomato, Hass avocado mayo
- GRILLED CHEESE BTA** 18

Toasted brioche, bacon, tomato, avocado, crispy shallots, sharp cheddar cheese
- BLACKENED MAHI-MAHI SANDWICH** 20

Toasted potato bun, purple cabbage slaw, bibb lettuce, cilantro-lime aioli

Desserts

- PEACH CHEESECAKE** 10

Peach compote
- CHOCOLATE CHIP BROWNIE** 10

Port wine poached pear, vanilla bean ice cream
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STRAWBERRY PANNA COTTA 10

Roasted almonds, strawberry-lime jam
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SEASONAL ASSORTED ICE CREAMS OR SORBETS 9