



Appetizers

WILD CAUGHT JUMBO SHRIMP COCKTAIL 17

Classic cocktail sauce, lemon

BLACKENED SHRIMP BAO BUNS 17

Jumbo shrimp, spinach, cilantro-garlic aioli

BACON DEVILED EGGS 10

Frissee & chive salad, tarragon-mustard dressing

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

CAPRESE 16

Buffalo mozzarella, heirloom tomato, arugula, 8 year aged balsamic vinegar

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

BABY SPINACH 16

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

Entrées

STEAK AND FRITES* 42

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

CHILEAN SEA BASS 44

Sautéed spinach, herb vinaigrette

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

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

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

STRAWBERRY PANNA COTTA 10

Roasted almonds, strawberry-lime jam

SEASONAL ASSORTED ICE CREAMS OR SORBETS 9