

DINNER MENU

Beginnings & Lite Bites

*Baby Wedge	11
Baby Iceberg, Caramelized Apples, Candied Pepitas, Sopressata, Blue Cheese, Orange Supremes, Yogurt Buttermilk Dressing	
*Grilled Romaine	15
Orange Quinoa, Achiote Marinated Grilled Shrimp, Polenta Croutons, Wasabi Caesar Dressing	
*Herbed Calamari - Charred or Crispy	13
Charred Poblano, Endive, Asparagus, Mushrooms, Sesame Ginger Vinaigrette, Soy Aioli	
Pumpkin Ricotta Gnocchi	16
Asparagus, Heirloom Tomato, Mushrooms, Goat Cheese, Balsamic Gastrique	

Shareables

*Charcuterie Board	18
Artisan Cheese, Cured Meats, House Preserves, Nuts, Marinated Olives, Apple	
*Patatas Fritas	8
House Potato Chips, Manchego, Jalapeño Remoulade	
Swiss Fondu	15
Fresh Vegetables, Bread	
Crab Arancini	12
Forbidden Rice, Crab, Artichoke, Pancetta, Smoked Mozzarella, Roasted Red Pepper Aioli	
*Firebrand Roll	13
Spicy shrimp, Bell Pepper, Soy Mayo	
*Togarashi Crusted Ahi	15
Crispy Wontons, Wasabi Aioli, Edamame Puree, Micro Green Salad	
Ahi Tacos	17
3 Wonton Tacos, Asian Slaw, Red Bell Peppers, Wasabi Avocado Aioli	
Pork Potstickers	12
House Kimchi, Pickled Cucumber, Hoisin, Lemongrass Coconut Broth	
Duck Sliders	15
Duck, Gruyere, Tomato Bacon Jam, Apple, Pickled Onion, House Chips	
Wagyu Sliders	15
Applewood Smoked Bacon, Sunny Quail Eggs, Pickles, Roasted Red Pepper Aioli, Brioche, House Chips	

Main Eats

*Scallop Risotto	21
Brown Butter Seared Scallops, Asparagus Risotto Lemon-Sage Butternut Squash	
Porcini Dusted Seared Duck Breast	22
Carmelized Onion, Grilled Asparagus, Maple Orange Chipotle Glaze, Mushroom & Gruyere Tart	
*Prosciutto Wrapped Pork Loin	24
Sweet Potato Lasagne, Sauteed Spinach, Fig Cabernet Sauce	
*Sage Rubbed Ribeye	30
Truffle Chive Yukon Mashed Potatoes, Grilled Asparagus, Blue Cheese, Huckleberry Balsamic Gastrique	

*Gluten Friendly

Our steaks and seafood are cooked to order. Consuming
raw or undercooked meats and seafood may increase your
risk of food borne illness.

Chef Chris Maher 2018