

APPETIZERS

FRIED CALAMARI	12
<i>butter milk batter basil lime cilantro aioli lime</i>	
GRILLED OCTOPUS	16
<i>cherry heirloom & sundried tomato italian olive fingerling potato rosemary</i>	
CRAB CAKES	16
<i>lump blue crab meat panko ravigote sauce</i>	
CHILLED SHRIMP	19
<i>pickled vegetables cocktail sauce </i>	

MEAT & CHEESE PLATTER

<i>chef's selection of fresh meats & cheeses</i>	
FORMAGGIO	12
<i>daily fresh cheeses honey fruit lavash bread</i>	
BUTCHER'S BLOCK	25
<i>meats & cheeses pickled vegetables honey fruit lavash bread mostarda</i>	

SALADS

MIXED GREEN SALAD	12
<i>tomato carrot crispy bacon fried goat cheese honey mustard</i>	
GRILLED TOMATO BURRATA	12
<i>arugula pesto balsamic</i>	
CAESAR SALAD	10
<i>cherry tomato parmesan cheese crouton</i>	
CRAB AVOCADO TOWER	18
<i>jumbo lump crab cilantro lime aioli wonton chips</i>	

SIDES

TRUFFLE MAC & CHEESE	10
<i>panko crumb parmesan mozzarella</i>	
BRUSSEL SPROUTS	8
<i>bacon pan-seared</i>	
MASHED POTATOES	8
<i>yukon gold potato heavy cream butter</i>	
ASPARAGUS	8
<i>salt pepper pan-seared</i>	

SIGNATURE PASTAS

LASAGNA	23
<i>ricotta mozzarella parmesan marinara ground beef basil</i>	
ANGEL HAIR	16
<i>sliced cherry tomato italian olive garlic extra virgin olive oil -choice of chicken or shrimp +10</i>	
SPAGHETTI	26
<i>butternut squash alfredo sauce italian sausage pan-seared shrimp</i>	

PUMPKIN RAVIOLI	19
<i>pumpkin seed pesto tomato olive chutney</i>	

ENTREES

PAN-SEARED SALMON*	26
<i>rice noodle chive cranberry sauce</i>	
SEARED STUFFED TROUT	32
<i>crab meat ratatouille tomato chutney</i>	
TENDERLOIN*	34
<i>7 ounces potato wedge broccolini peppercorn sauce</i>	
COWBOY STEAK*	39
<i>12 ounces fingerling potato grilled asparagus bearnaise sauce</i>	
PAN-SEARED SCALLOPS	27
<i>creamy saffron risotto asparagus piquillo sauce</i>	



We do not split checks for larger parties or groups

*warning: consuming raw and/or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness