

SHARE PLATES

SEASONAL HUMMUS (V, GF0) 16

roasted baby carrots | olive oil | cucumber | heirloom tomatoes | naan bread

FAUX "CRAB CAKE" (VG, GF) 16

chickpeas | artichoke | bell pepper | vegan remoulade

WAYGU SLIDERS* 19

aged cheese | pickled onion | aioli

FIRECRACKER SHRIMP (GF) 19

sriracha cream sauce | pickled pepper salsa butterhead lettuce

ARTICHOKE FLATBREAD (V) 17

baby artichoke | shaved red onion | arugula goat cheese | balsamic

(V)= VEGETARIAN (VG)= VEGAN (VO)= VEGETARIAN OPTION (VGO)= VEGAN OPTION (GF)= MADE WITH GLUTEN FREINDLY INGREDIENTS (GFO)= GLUTEN FRIENDLY OPTION

GREENS

BURRATA CAPRESE (V) 21

heirloom tomatoes | basil | pistachio | balsamic olive oil

MIXED GREENS & QUINOA (V) 19

sweet potato | candied pecans | avocado prickly pear vinaigrette

CAESAR 15

black pepper crouton | parmesan | caesar dressing

PROTEIN ADDITIONS

chicken 10 | salmon 15 | shrimp 12

SIDES

ITEMS LISTED BELOW ARE 9

BRUSSELS WITH APPLEWOOD SMOKED BACON (GF)
FRIES (GF, V)
MASHED POTATOES (V)
SPRING SQUASH (GF, VO)
WILD RICE (V,GF)
GRILLED ASPARAGUS (V, VGO, GF)

ENTREÉS

22 OUNCE BONE-IN RIBEYE* (GF) 62

potato puree | charred asparagus | compound butter

ORA KING SALMON* (GF) 34

seasonal squash | wild rice pilaf | pesto coulis

LOBSTER RISOTTO* (GF) 45

saffron | asparagus | parmesan

14 OUNCE BONE-IN PORK CHOP (GF) 48

potato puree | applewood smoked bacon | brussels sprouts | apple butter

FRIED TOFU (V, VG, GF) 24

vegan pesto | teardrop tomatoes | spaghetti squash balsamic reduction

NEW YORK STEAK & FRITES (GF) 33

fries | chimichurri | aioli

^{*}Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk for food-borne illness.







