

Appetizers & Starters

Jumbo Shrimp Cocktail (V) (GF)
lemon | cocktail sauce

\$17

Ocean Plate (V) (GF)
1/2 lobster | 2 shrimp | crab salad
salmon tartare | four oysters

\$45

Salmon Tartare
passionfruit | cilantro | tortilla chips
avocado puree

\$23

Caesar Salad
chicken | soft egg | croutons

\$18

Spinach & Blue Cheese Salad (V) (GF)
prosciutto | squash | spiced cashews
golden raisins

\$18

Winter Cobb Salad
grilled shrimp | bacon | watercress
egg | tomatillo cheese | shallot | ranch

\$25

Chef Burke's Hipster Fries
maple bacon | shishito peppers | angry chili oil

\$11

Candied Bacon on a Clothesline
maple black pepper or spicy korean style | pickle

\$22

*Please Inquire for Additional
Vegetarian—Vegan Options*

(V) Vegetarian Gluten Free (GF)

Eating raw or undercooked fish, shellfish, eggs or meat increases
the risk of food borne illnesses.



Mains

Maple Glazed Salmon Burger
passion fruit aioli | kale salad

\$24

All Natural Chicken Burger
guacamole | pepper jack

sweet potato fries


\$19

Short Rib Burger
bacon | cheddar | brioche bun | fries

\$20

Tagliatelle Pasta
braised short rib | tomato | ricotta salata


\$25

Broiled Branzino 
shiitake mushroom | ginger | bok choy
spicy white soy


\$34

Steak Frites
filet mignon 6oz or 12oz | fries

\$30/\$55

Wagyu Flat Iron 
fries | cognac-peppercorn sauce

\$40

Salt Brick Dry Aged Ribeye 18oz 
roasted shallot potatoes

\$58

Desserts

Chocolate Mousse
dark chocolate mousse | raspberry sauce

\$14

Apple Crostata
caramel sauce

\$14

New York Cheese Cake
winter berries | coulis

\$14