





DINNER

Starters Personal Pizzas Wood fired crust (cauliflower crust + \$7.00) BLUE CHEESE CHIPS 11 16 BBQ PORK House made chips, blue cheese crema, bell peppers, Cilantro pesto, pulled pork, pickled red onion, feta blue cheese crumbs cheese, BBQ drizzle 15 STEAK BITES Marinated steak, grilled crostini, poached garlic aioli MARGHERITA 14 Garlic, marinated tomatoes, fresh mozzarella, basil BRUSCHETTA 11 MEAT LOVERS 17 Grilled garlic toast, marinated tomatoes, garlic, Sausage, pepperoni, smoked pork loin, bacon fresh basil, balsamic reduction **TEMPURA SHRIMP**Lightly battered Tiger shrimp, Yum Yum sauce Entrees BURRATA TOAST 12 Burrata cheese, toast, pesto sun-dried tomatoes RIBEYE 48 with a balsamic reduction Hand cut 14 oz. ribeye, sour cream whipped potato, seasonal vegetable Salads **STUFFED PORK CHOP**Seasonal stuffing, sour cream whipped potato, 38 seasonal vegetable 40 SCALLOPS Chopped romaine, shaved parmesan, brioche Pan roasted sea scallops, goat cheese grits, croutons, house made Caesar dressing sweet corn puree, peppered bacon 41 SEA BASS Crisp iceberg, red onion, heirloom cherry tomato, Chilean sea bass, lemon thyme risotto, citrus pepper bacon, choice of dressing beurre blanc HOUSE SALAD PESTO SHRIMP 31 Cucumber, red onion, heirloom cherry tomato, Tiger shrimp, potato gnocchi, pesto crème, onion, brioche croutons heirloom cherry tomato Add: Salmon +19, Steak +17, Shrimp +15, Chicken +10 28 TUSCAN CHICKEN Seared chicken breasts, tomato cream, spinach, Soups red onion, creamy rosemary polenta, heirloom cherry tomatoes CURRY CAULIFLOWER "BEEF" BOWL 28 6 FRENCH ONION Curried riced cauliflower, pulled oats, napa cabbage, Brioche crouton, Swiss cheese bell peppers, shitake mushrooms, green onion, carrots LOBSTER BISQUE 30 TENDERLOIN PARAPEDELLE Sherry crema, lobster, chive Pan seared tenderloin pieces, tomatoes, spinach, onions, garlic, house made parpedelle pasta in a rich SOUP OF THE DAY





veal demi sauce

