





## DINNER

Starters		Personal Pizzas	
BRUSSEL SPROUT CHIPS Balsamic reduction, blue cheese crumbs, chopped bacon	12	Wood fired crust (cauliflower crust + \$7.00) <b>BBQ PORK</b> Cilantro pesto, pulled pork, pickled red onion, feta	16
BLUE CHEESE CHIPS  House made chips, blue cheese crema, bell peppers, blue cheese crumbs	11	cheese, BBQ drizzle  MARGHERITA	14
STEAK BITES Marinated steak, grilled crostini, poached garlic aioli	15	Garlic, marinated tomatoes, fresh mozzarella, basil  MEAT LOVERS	17
BRUSCHETTA Grilled garlic toast, marinated tomatoes, garlic, fresh basil, balsamic reduction	11	Sausage, pepperoni, smoked pork loin, bacon  SMOKED SALMON  House smoked salmon, goat cheese curds,	17
GOAT CHEESE CURDS Hand battered with house made ranch	12	green onion, bechamel, arugula  Entrees	
TEMPURA SHRIMP Lightly battered Tiger shrimp, Yum Yum sauce	15	RIBEYE Hand cut 14 oz. ribeye, sour cream whipped potato,	48
<b>BURRATA TOAST</b> Burrata cheese, toast, pesto sun-dried tomatoes with a balsamic reduction	12	seasonal vegetable  FILET  Grilled 6 oz. filet, sour cream whipped potato,	52
<b>CALAMARI</b> Lightly dusted rings and tentacles with Dynamite dipping sauce	15	seasonal vegetable  STUFFED PORK CHOP  Seasonal stuffing, sour cream whipped potato,	38
CEVICHE SHRIMP & SCALLOP Shrimp, Bay scallops, lime juice, orange juice, red onion avocado, olive oil, tomato, jalapeño	, 16	seasonal vegetable  SCALLOPS Pan roasted sea scallops, goat cheese grits,	40
Salads		sweet corn puree, peppered bacon	41
CAESAR Chopped romaine, shaved parmesan, brioche	7	SEA BASS Chilean sea bass, lemon thyme risotto, citrus beurre blanc	41
we EDGE Crisp iceberg, red onion, heirloom cherry tomato,	7	<b>PESTO SHRIMP</b> Tiger shrimp, potato gnocchi, pesto crème, onion, heirloom cherry tomato	31
pepper bacon, choice of dressing  HOUSE SALAD  Cucumber, red onion, heirloom cherry tomato,	6	PORK BELLY Crispy pork belly, soba noodles, napa cabbage, red bell pepper, shitake mushrooms, bulgogi sauce	30
brioche croutons  GRILLED ROMAINE SALAD  Grilled romaine lettuce, sautéed red onion, blue cheese pepper bacon, balsamic reduction	8	TUSCAN CHICKEN Seared chicken breasts, tomato cream, spinach, red onion, creamy rosemary polenta, heirloom cherry tomatoes	28
SEASONAL SALAD Ask your server Add: Salmon +19, Steak +17, Shrimp +15, Chicken +10	7	LOBSTER MAC N CHEESE House-made pasta, lobster bisque fondue, bacon, lobster claw	38 er
Soups		CURRY CAULIFLOWER "BEEF" BOWL Curried riced cauliflower, pulled oats, napa cabbage, bell peppers, shitake mushrooms, green onion, carrots	28
FRENCH ONION Brioche crouton, Swiss cheese	6		
LOBSTER BISQUE Sherry crema, lobster, chive	9		
SOUP OF THE DAY	6		





