





DINNER

Personal Pizzas Starters Wood fired crust (cauliflower crust + \$7) BLUE CHEESE CHIPS 11 MARGHERITA 14 House made chips, blue cheese crema, bell peppers, Garlic, marinated tomatoes, fresh mozzarella, basil blue cheese crumbs MEAT LOVERS 17 15 STEAK BITES Sausage, pepperoni, smoked pork loin, bacon Marinated steak, grilled crostini, poached garlic aioli BRUSCHETTA Entrees Grilled garlic toast, marinated tomatoes, garlic, fresh basil, balsamic reduction RIBEYE 48 12 CALAMARI Hand cut 14 oz. ribeye, sour cream whipped potato, Crispy Calamari, Thai Chili Aioli seasonal vegetable 38 STUFFED PORK CHOP Seasonal stuffing, sour cream whipped potato, Salads seasonal vegetable 40 SCALLOPS Pan roasted sea scallops, goat cheese grits, CAESAR Chopped romaine, shaved parmesan, brioche sweet corn puree, peppered bacon croutons, house made Caesar dressing SEA BASS 41 WEDGE Chilean sea bass, lemon thyme risotto, citrus Crisp iceberg, red onion, heirloom cherry tomato, beurre blanc pepper bacon, choice of dressing PESTO SHRIMP 31 Add: Salmon +19, Steak +17, Shrimp +15, Chicken +10 Tiger shrimp, potato gnocchi, pesto crème, onion, heirloom cherry tomato 28 TUSCAN CHICKEN Soups Seared chicken breasts, tomato cream, spinach, red onion, creamy rosemary polenta, heirloom cherry tomatoes FRENCH ONION Brioche crouton, Swiss cheese CURRY CAULIFLOWER "BEEF" BOWL 28 Curried riced cauliflower, pulled oats, napa cabbage, LOBSTER BISQUE bell peppers, shitake mushrooms, green onion, carrots Sherry crema, lobster, chive





