

est. 1996

Fried Calamari Salad

field greens, asiago, lemon balsamic vinaigrette 16

Fried Bar Calamari

homemade marinara dipping sauce, lemon, pickled banana peppers, parmesan 18

Mushroom Ragout

shiitake, portobello & oyster mushrooms, fried squash polenta, parmesan *17*

Korean Beef Bulgogi

spicy gochujang sauce, **sesame** crystal noodles, Asian cucumber cabbage kimchi style slaw 16

Brussel Sprouts

fried crisp, seasoned & tossed with butter, side of chipotle remoulade

11

Sashimi Tuna Tartare Napoleon

wonton crackers, wasabi sour cream, guacamole, **sesame** oil, sriracha *21* *contains dairy

Meatball with Eggplant

two Italian beef meatballs braised in sauce, fried panko crusted eggplant, house made ricotta, fried basil 18

Homemade Tortilla Chips

salsa fresca 6

add house made *guacamole 2

*contains dairy

House Field Greens Salad

asiago, lemon balsamic vinaigrette 8

A note to our guests

The circumstances of our kitchen may not allow for special orders or substitutions. While we hate to disappoint our guests, we have limited capacity for variations to our menu. Thank you in advance for understanding.

Salmon Cakes

Aukra salmon, salsa fresca, chipotle remoulade, guacamole 18

Vegetarian Tofu Tikka Masala

fried tofu, tomato curry, cream, scallion, jasmine rice 16 / 24 entrée size

Spicy Jamaican Chicken Curry

braised chicken, onion, hot peppers, coconut jasmine, fried plantain 19

Shrimp Naan Pizza

grilled shrimp, pecorino, fontina, prosciutto, tomato, lemon arugula, chimichurri, truffle oil 16

*contains PORK

Arancini

arborio, spinach, mozzarella, marinara, basil, parmesan, panko, asiago one/9 (fried)

PEI Mussels

Mexican smoked chorizo, asparagus, white wine tomato broth, herbed parmesan frites 19

*contains PORK

Local Farm Raised Beef

Seven Bridges Farm select cut, grilled with gremolata, chipotle cheddar potato croquette

market price

Avocado & Vegetable Fresh Spring Rolls

mint, rice noodle, avocado, lettuce, carrot, warm coconut **peanut** sauce 8
*not fried

Vegan Lasagna

roasted red pepper, eggplant, spinach, soy protein, house made cashew ricotta, plant based bechamel, marinara 22

Please inform us of any food allergies.

20% gratuity will be added to parties of 5 or more people.

Tapas 177

Three Caribbean Beef Empanaditas

ground beef peppadew filling, spicy chipotle cream, onion chestnut chutney 10 / +2.50 for each additional piece

Three Prosciutto Wrapped Artichokes

gorgonzola sage cream, ciabatta 12 / +3.50 for each additional piece *contains PORK

Five Portobello Cream Cheese Wontons

fried wonton purses filled with sautéed mushrooms & cream cheese 9 +1.50 for each additional piece

Four Grilled Rack of Lamb Chops

organic quinoa tabbouleh, tzatziki, Kalamata, roasted pepper, feta 22
4.50 for each additional piece...

The Chef will prepare to your liking, however if it is requested cooked more than Medium it can not be sent back for any reason.

Six Philippine Chicken Egg Rolls

crisp lumpia, sweet dipping sauce 11 / +2. for two additional pieces

Entrée

Grilled Ribeye Steak

mashed potatoes, fried Brussel sprouts, pickled red onion, guajillo harissa 39...

The Chef will prepare to your liking,
however if it is requested cooked
more than Medium it can not be sent
back for any reason.
*ask to slice for sharing

Seed Coated Ahi Tuna

sesame, poppy & coriander, peanut
sticky rice, peppadew shiitake
sauté, mango salsa, ponzu 36

Shrimp Penne

sweet bite sized shrimp, spicy chorizo, basil pesto, blush sauce, fresh mozzarella 32 *contains PORK

Tofu Poké Bowl

tofu, kimchi slaw, **sesame**, edamame, avocado, mango salsa, **peanut** sticky rice, scallion, tamari *26*

Seafood Puttanesca

fresh seafood, Castelvetrano olives, capers, Calabrian chili, tomato, chitarra pasta

market price

Salmon Feature

Nightly fresh salmon preparation 35

Chicken & Mushroom Pasta

Zaatar seasoned chicken breast, oyster mushrooms, baby spinach, champagne Dijon cream, casarecce, toasted herb panko topping 34

