



Starters

Ahi

Thin-sliced sesame-crusted Hawaiian ahi, sliced cucumber, mango, and avocado, served with wasabi aioli, spicy hoisin glaze, crispy wonton chips, and micro wasabi. \$14

Shawarma

Grilled, seasoned chicken breast on a skewer, served with tzatziki sauce. \$12

Gouda Tarts

Smoked gouda fondue and candied dates in crisp phyllo cups, with a port wine reduction and micro arugula. \$10

Mussels

Fresh mussels simmered in arrabbiata sauce. Served with garlic toast points, and micro basil. \$14

Street Tacos

Grilled carne asada on soft corn tortillas with chopped onions, cilantro, and cotija cheese. Served with mild salsa verde and spicy salsa rojo. \$12

Spring Rolls

Marinated tofu, fresh carrots, daikon, cucumbers, and mixed greens wrapped in rice paper. Served with a spicy Asian dipping sauce. \$10

Soups & Salads

Spiced lentil soup with kale. Cup \$5 - Bowl \$8

Today's soup, made fresh in our kitchen. Cup \$5 - Bowl \$8

Wedge

Crisp baby iceberg wedge, diced heirloom tomatoes, chopped bacon, green onion, and crumbled gorgonzola, with a creamy blue cheese dressing. \$9

Arugula

Baby arugula, roasted red peppers, diced cucumbers, marinated chickpeas, feta cheese, and crispy pita chips tossed in a lemon-poppyseed dressing. \$9

Asparagus

Grilled jumbo asparagus, heirloom tomatoes, shaved red onions, and green leaf lettuce, with a balsamic vinaigrette. \$9

Pears

Red-wine poached pears, frisée lettuce, gorgonzola cheese, and candied pecans, with a raspberry vinaigrette. \$9

Entrées

Ribeye

Spencer-cut angus ribeye, dry rubbed and seared, roasted fingerling potatoes, grilled asparagus, and an ancho-molasses demi.-glace. \$34

Filet

An 8oz filet of beef, grilled and served with a caramelized onion-bacon jam, smashed sweet potatoes, and sautéed green beans. \$40

Ahi

Pan-seared premium Hawaiian ahi, basil fried rice, roasted baby carrots, and seaweed salad with a carrot-ginger sauce. \$31

Lamb

Grilled American lamb chops with a red wine-mustard glaze, roasted yams, buttered cauliflower florets, dried figs, and micro mint. \$40

Biryani

Spiced basmati rice with sweet golden raisins and sliced almonds, topped with toasted almonds and shredded coconut, Served with oven-roasted potatoes, cauliflower, baby carrots, and green beans. \$22

Shrimp

Jumbo head-on prawns sautéed in olive oil and house-made linguine sautéed in a garlic-lemon butter, fresh tomatoes, basil, and crushed red pepper flakes. \$31

Chicken

Free-range chicken breast stuffed with mushrooms, arugula, and feta, coated with panko and pan-fried. Served with a roasted red-pepper cream sauce, basil-pine nut couscous, sautéed spinach, and grilled portobellos, \$26

Short Ribs

Succulent short ribs, braised in Hoppy Poppy IPA, and topped with a Hoppy Poppy demi.-glace and crisp onions. Served with lemon-chive potato mash and cider-bacon Brussels sprouts. \$28

Steak House Burger

A half-pound angus beef patty served on a fresh-baked bun with green leaf lettuce, heirloom tomatoes, sliced onion, house-made pickles, bacon jam, and roasted garlic aioli. Served with pommes frites. \$20

Ravioli

Butternut squash ravioli in a sage cream sauce with roasted baby carrots, grilled portobellos, and sautéed spinach. Topped with micro basil and candied pecans. \$24

Fresh Catch

Today's chef's selection. Market price.