



GREENS

Asian Chicken Salad 18

Artisan Greens Tossedi in Ginger-Orange Dressing, Topped with Cherry Tomatoes, Edamame, Cucumber, Crispy Wontons, and Fried Chicken. Tossed in Sweet Thai Chili Sauce.

Burrata and Arugula 16

Creamy Burrata Cheese Served Over Fresh Arugula with Vine-Ripened Tomatoes, Finished with Extra Virgin Olive Oil, Balsamic Glaze, and a Touch of Maldon Salt.

Caesar 15

Romaine Hearts Paired with Shaved Parmesan Cheese, Handcrafted Croutons, Elegantly Tossed in a Bold, House-Made Caesar Dressing.

Steak and Bleu Wedge 22

Grilled Skirt Steak Cooked Medium-Rare and Sliced, Served Alongside a Crisp Romaine Wedge Topped with Cherry Tomatoes, Bacon, Bleu Cheese Crumbles, and a Balsamic Reduction Drizzle.

Winter Salad 16

Artisan Mixed Greens Topped with Roasted Beets, Butternut Squash, Sunflower Seeds, Sliced Bermuda Onion, and Feta Cheese.

ENHANCEMENTS

Chicken 8 | Shrimp 10 | Salmon 12 | Steak 15

SOUP DU JOUR

Made In-House Daily 8

French Onion 10

FLATBREAD

Classic Cheese 14

Roman Style Pinsa Flatbread Topped with House-Crafted Marinara and Rich, Creamy Grande Mozzarella.

Pepperoni and Hot Honey 17

Crispy Flatbread Topped with Zesty Pepperoni, Melted Mozzarella, and a Drizzle of Sweet, Hot Honey.

SHARED PLATES

Arancini Balls 13

Golden Fried Garlic Risotto Balls Served with Basil Aioli.

Bang Bang Shrimp 16

Crispy Gulf Shrimp Tossed in a Zesty Bang-Bang Sauce and Garnished with Green Onions and Sesame Seeds.

Carne Asada Street Tacos 14

Tender, Marinated Steak, Nestled in Warm Corn Tortillas and Topped with Fresh Cilantro, Pickled Onions, Pico de Gallo, and Lime.

Feta Dip 14

Whipped Feta Dip Topped with Crushed Pistachios and a Honey Drizzle. Served with Crispy Fried Pita Chips for Dipping.

Fried Brussels Sprouts 12

Crispy Fried Brussels Sprouts Tossed with Smoky Bacon, Topped with Creamy Goat Cheese and Finished with a Light Balsamic Glaze.

Loaded Potato Skins 14

Crispy Potato Halves Topped with Melted Cheddar, Bacon, and Green Onions. Drizzled with Buttermilk Ranch and Served with a Side of Sour Cream.

Mahi-Mahi Tacos 17

Blackened Mahi on a Bed of Cilantro Lime Slaw and Garnished with Fresh Pico de Gallo.

Pimiento Cheese Oysters 16

Fresh Oysters Topped with Creamy Southern-style Pimiento Cheese, Baked Until Golden and Finished with a Touch of Smoky Paprika and Scallions.

Ahi Tuna Poke Cocktail 19

Ponzu-Marinated Ahi Tuna Layered over Seaweed Salad in a Chilled Margarita Glass, Garnished with Pickled Ginger, Mandarin Oranges, Tamari-Stained Egg, Shredded Carrots, and Green Onions. Served with Crispy Wontons.



Gluten-Friendly Option



Gluten-Friendly Available

Consumer Advisory - Consuming Undercooked Meat/Poultry/Seafood May Result in Foodborne Illness

A Customary 20% Gratuity Will be Applied to all Dining Checks



CHEF'S PLATES

Bruschetta Pasta

Penne Pasta Sautéed with Bermuda Onion, Artichoke Hearts, Cherry Tomatoes, and Fresh Basil. Finished with Crispy Fried Basil and a Balsamic Reduction.

26

Chicken French

Tender Egg-Battered Chicken Breast, Lightly Golden and Pan-Seared, Finished with a Classic Lemon, White Wine Butter Sauce.

32

Fish & Chips

Crispy Beer-Battered Atlantic Cod Served with Cilantro-Lime Slaw, Seasoned Fries, House-Made Tartar Sauce, and Grilled Lemon.

28

Slow-Braised Short Rib

Slow-Braised Beef Short Rib, Finished with a Rich Demi-Glace and Topped with Golden Crispy Onions.

38

ENTREES

Filet Mignon

10 Ounce Center Cut Tenderloin

42

Seared Salmon

Hand Cut 8 Ounce Filet

30

Barramundi

30

Bone-In Porkchop

32

New Zealand Lamb Chops

38

Shrimp

30

12 Ounce Ribeye

46

Fresh Catch

MP

Choice of Accompaniments: Baked Potato, Whipped Potatoes, Roasted Baby Potatoes, Au Gratin Potatoes, or Wild Rice Pilaf. Vegetable du Jour, Green Beans, Brussels Sprouts



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