

VEGAN

ROASTED CAULIFLOWER

GARLIC, CHILI, MINT 10

RISOTTO

TOMATO FONDUE, ARUGULA 15

TEMPURA TOFU

OYSTER MUSHROOMS, CARROT MISO BROTH 16

GARDEIN™ CHICKEN

BROCCOLINI, LEMON GARLIC SAUCE 18

VEGETARIAN

ARUGULA SALAD

GOAT CHEESE, CARAMELIZED HAZELNUTS, CRANBERRY VINAIGRETTE 10

HEIRLOOM TOMATO

BURRATA CHEESE, BALSAMIC GLAZE, PESTO 11

BABY GEM CAESAR

LEMON HONEY VINAIGRETTE, PRETZEL BITES 10

MARGHERITA PIZZA

MARINARA, MICRO MOZZARELLA, BASIL 16

DATE & ARTICHOKE PIZZA

JALAPEÑOS, CARAMELIZED ONIONS 17

WILD MUSHROOM PIZZA

ALFREDO, FONTINA, TRUFFLE RICOTTA 17

DAIRY FREE

*FILET MIGNON TARTARE

CAPERS, POMMARY MUSTARD, POACHED EGG, CROSTINI 17

*TUNA 2 WAYS

TARTARE PONZU, BACON MARMALADE, SPICY PESTO 14

*SURF AND TURF

BEEF FILET, LOBSTER TAIL, CHIMICHURRI VINAIGRETTE 49

*CALIFORNIA SEA BASS

BRAISED KALE, TOMATO CHUTNEY 28

GLUTEN FREE

*12OZ CHARRED NEW YORK SIRLOIN

POTATO PUREE, CARAMELIZED SHALLOTS 36

*SEA SCALLOP BENNY

SUNNY-SIDE QUAIL EGG, CHORIZO, CHIPOTLE HOLLANDAISE 17

ALASKAN CRAB RISOTTO

TOMATO FONDUE, BASIL 25

*GRILLED SALMON

OYSTER MUSHROOM, CARROT MISO BROTH 24

SHELLFISH & SEAFOOD FREE

ARTISAN PEPPERONI

FRESH MOZZARELLA, STEWED TOMATOES 17

HALF ROASTED CHICKEN

BROCCOLINI, CHICKEN JUS 22

*AUSTRALIAN LAMB CHOPS

SWEET TOMATOES, NUGGET CARROTS 34

*8OZ BEEF FILET

FINGERLING POTATOES, SWEET ONIONS, BLUE CHEESE FONDUE 38



EXECUTIVE CHEF WILLIAM DEMARCO