

- SHARABLES -

BAKED BRIE ^V

puff pastry • seasonal fruit compote • crispy flatbread | 12

STREET CORN AVOCADO TOAST ^V

roast corn • rustic sourdough • queso fresco • cilantro | 11

FRIED CALAMARI

hot peppers • chipotle aioli | 11

CRABCAKE

red onion-caper aioli | 13

SHORT RIB POUTINE

parmesan • fried egg | 13

DIRTY CHIPS ^{GF V}

bacon • blue cheese • avocado • pickled red onion • green onion • cilantro cream | 12

BACON BRUSSELS SPROUTS ^{GF}

goat cheese • honey-balsamic | 9

BREADED ZUCCHINI STRAWS ^V

horseradish dipping sauce | 9

GRILLED CHEESE DIPPERS ^V

wisconsin cheddar • jarsberg • smoked mozzarella • ciabatta • tomato bisque | 9

SAKU SASHIMI ^{* GF}

sliced saku tuna • hoisin • wasabi • pickled ginger | 13

- SOUP & SALAD -

SHE CRAB BISQUE | 7

SOUP DU JOUR | 6

HOUSE ^{GF V}

Mixed greens • roma tomato • cucumber • roasted red pepper • feta • red wine vinaigrette | 6

CHOPPED ^{GF V}

iceberg • candied almond • granny smith apple • dried cranberry • roma tomato • applewood bacon • hardboiled egg • creamy gorgonzola | 8

GRILLED ROMAINE BLT ^{GF V}

grape tomatoes • applewood bacon • shaved red onion • parmesan • balsamic glaze | 8

ROASTED BEET AND GOAT CHEESE ^{GF V}

candied pecans • mixed greens • honey dijon vinaigrette | 8

- LARGE PLATES -

PANKO STACKED CHICKEN

pan roasted organic chicken breast • wild mushroom • baby spinach • feta • sherry-cream reduction • multi grain couscous | 20

JUMBO LUMP CRABCAKES

red onion-caper aioli • wild rice • sautéed broccolini | 32

ASIAN FLANK STEAK ^{*}

korean bbq • marinated cucumber • cilantro • jasmine rice blend | 23

AUSTRALIAN BARAMUNDI

wet oil blackened • herb-basil-lemon butter • basmati rice blend • sautéed broccolini | 25

PORK CHOP

Breaded • stoneground mustard & bacon cream • romano mashed potato • green bean | 24

FILET ^{* GF}

8oz • chargilled • chimichurri butter • house gremolata fries • grilled asparagus | 36

MAHI MAHI

cajun rubbed + chargilled • mango-strawberry-avocado salsa • wild rice • sautéed broccolini | 25

BRAISED BEEF SHORT RIB

romano mashed potato • sautéed vegetable • cabernet demi | 23

SPINACH ALFREDO ^{*}

seared sirloin • spinach fettuccini • creamy alfredo | 25

SOLE

panko crusted • heirloom tomato-red onion vinaigrette • basmati rice blend • sautéed broccolini | 24

SPICY TIGER SHRIMP

linguini • banana peppers • asparagus • scallions • basil chiffonade • roma tomato-pesto cream | 25

WILD MUSHROOM RAVIOLI ^V

baby spinach • cherry tomato • crispy onion • garlic-sherry-cream reduction | 20

STUFFED BAY OF FUNDY SALMON ^{*}

crabcake stuffed, • gran mariner-apricot glaze • quinoa & potato hash | 28

LAMB SHANK ^{GF}

lamb demi • romano mashed potato • green bean | 38

SAKU TUNA ^{*}

seared rare • honey-garlic-soy glaze • wasabi mashed potatoes • grilled asparagus | 28

ALASKAN COD

pan seared • mediterranean caper cream • quinoa & potato hash | 24

- LARGE SALADS -

SALMON ^{* GF}

mixed greens • goat cheese • seasonal fruit • gogi berry • toasted sunflower seed • agave-citrus vinaigrette | 18

CRABCAKE

mixed greens • cherry tomato • roasted red pepper • scallion • granny smith apple • mango vinaigrette | 18

*This item may be cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions

GF- Can be prepared Gluten Free

V- Vegetarian

Please notify your server of any allergies.

DRINKS

- WINES BY THE GLASS -

-6oz-

SPARKLING WINES

Prosecco, Villa Sandi

G/B
9.5/35

SWEET WHITES

Moscato, Canyon Road
Riesling, Fritz Zimmer "Maestro"

G/B
8/28
9/32

DRY WHITES

Rose, Raimet
Pinot Grigio, Avia
Chardonnay, Joliesse
Sauvignon Blanc, Douglass Hill
Chardonnay, Craftwork

G/B
9/32
9/32
9/32
9/32
11/40

RED WINES

Pinot Noir, Lost Angel
Malbec, San Huberto
Red Blend, Illusion
Shiraz, Quail Creek
Tempranillo, Toro Loco
Red Zinfandel, Renwood
Cabernet Sauvignon, Ryder Estate

G/B
9/32
9/32
11/40
9/32
9/32
12/42
12/42

HOUSE WINES

Chardonnay, White Zinfandel,
Merlot & Cabernet

8

BEER

Miller Light, Buckler N.A.
Amstel Light, Yuengling
Stella Artois, Sierra Nevada Pale Ale,
Bells Two Hearted Ale, Blue Moon,
Sam Adams Seasonal, Corona,
Dogfish 60 Minute IPA
Guinness 15oz Can

4
4.5

5.5
6

- WINES BY THE BOTTLE -

White Zinfandel Caynon Oaks, California	25
Rose Escudo, Portugal	30
Chenin Blanc Secatures, South Africa	40
Riesling Single Post, Germany	30
Pinot Grigio Lageria, Italy	35
Sauvignon Blanc Douglass Green, South Africa The Crossings, New Zealand	28 42
Chardonnay Collier Creek, Lodi Chalk Hill, Sonoma Coast Trefethen, Napa Valley	25 49 60
Pinot Noir Block 9 "Caiden's Vineyard", California Montinore, Willamette Valley Hahn, Santa Lucia Highlands	38 50 60
Montepulciano Montefresco, Italy	30
Cotes du Rhone Jean-Luc Colombo, France	28
Malbec La Flor, Mendoza	35
Malbec Blend La Posta, Mendoza	39
Zinfandel Haraszathy Family Cellars, Lodi	35
Chianti Poggio Salvi, Italy	38
Merlot Oyster Bay, New Zealand Swanson Vineyards, Napa Valley	28 48
Shiraz Mustang Sally, Australia	35
Cabernet Sauvignon District 7, Monterey Plungerhead, Alexander Valley Bull By The Horns, Paso Robles Smith & Hook, Central Coast Kith & Kin, Napa Valley	35 48 56 60 82
Red Blend Decoy, Sonoma Lyeth, St Helena	50 56
Petite Sirah Foppiano, Russian River Valley	49

- SPECIALTY COCKTAILS -

RED ROSE

stoli raspberry vodka • raimat rose • fresh raspberries • simple syrup • fresh lime juice | 11

BLACK CHERRY MULE

tito's vodka • black cherry puree • fresh lime juice • ginger beer | 11

AGAVE ROJO

reposado tequila • organic agave nectar • desert pear syrup • sweet + sour • fresh lime juice | 11

RUBY RED COOLER

passion fruit rum • raimat rose • lemonade • ruby red grapefruit syrup • lemon-lime soda | 11

MOJITO

bacardi limon • fresh mint • fresh lime juice • simple syrup • club soda | 11

CUCUMBER BASIL COOLER

hendricks gin • cucumber syrup • fresh basil • fresh lime juice • tonic | 11

GRAPEFRUIT

absolut ruby red vodka, st germain and grapefruit | 11

MAPLE OLD FASHION

knob creek smoked maple bourbon • calvados apple brandy • muddled orange • bitters | 11

ACE OF SPADES

reposado tequila • blackberry liquor • fresh lime juice • organic agave nectar | 11

MANGO

mango rum • peach schnapps • pineapple juice • club soda | 11