

Appetizers

By Request (In Advance)

Bread Service	10	Clams	28
le petit sourdough rolls, sesame flatbread, butter, olive oil & balsamic vinegar		little neck clams, smoked corn coconut broth, jalapeño, onion, garlic, radish, scallion, chili oil	
Olives	14	Oysters *	34 dozen
olive medley, za'atar & herb lavash		champagne mignonette or cocktail sauce, horseradish	
Pork Belly	22	Chilled Shrimp	12
gochujang mole, charred cabbage, five spice apple cream, toasted sesame dressing		cocktail sauce & horseradish	
Cheese Plate	20	Crab & Artichoke Dip	16
imported cheeses, date jam, pickled red onions, corn nuts, za'atar & herb lavash		toasted baguette, paprika	
Charcuterie	18	Calamari	18
variety of artisan salami, whole grain mustard, mama lil's peppers, za'atar & herb lavash		panko dredge, miso aioli, nuoc cham, shishito peppers, furikake	
		Buffalo Wings	14
		medium or hot, celery, blue cheese	

* consuming raw or undercooked meat, poultry, seafood, shellfish, eggs, can lead to foodborne illness *

First Course

House Salad	7
mixed greens, herbed feta, citrus red onion, cucumber, seasonal berry, lemon-herb vinaigrette	
Caesar Salad	7
romaine, shaved parmesan, lemon, parmesan crisp, house caesar dressing	
Classic French Onion	9
caramelized onion, crouton, aged swiss	

Main Course

Grilled Filet *	52
mashed potato, blistered baby carrots, black garlic chimichurri	
Pan Seared Salmon	38
sauteed hominy, napa cabbage, chili oil, avocado cream, cilantro lime crema, gremolata	
Fettuccini	22
italian sausage, toasted fennel seed, lacinato kale, pecorino romano, bread crumbs	

Dessert

Flourless Chocolate Torte	12
huckleberry compote, whipped cream	
Big Dipper Ice Cream	4
single scoop of chocolate, vanilla, huckleberry	