



Executive Chef Luis Vasquez Alba

**BEGINNINGS**

**Arancini** | pomodoro sauce | mozzarella | red pepper coulis <sup>GF</sup> 13

**Sicilian Flatbread** | goat cheese spread | prosciutto | mozzarella cheese | balsamic gastrique | baby arugula <sup>GF</sup> 15

**Hummus Trio** | roasted garlic | roasted red pepper | edamame | charred naan <sup>GF</sup> 12

**Artichoke Spinach Dip** | tortilla chips 10

**Padella Fries** | duck fat | truffle oil | parmesan ranch sauce 9

**Margherita Flatbread** | cherry tomato | mozzarella | spicy honey | tomato sauce | basil <sup>GF</sup> 14

**SOUP AND SALADS**

**Soup of Day** 10

**Chicken Noodle Soup** 10

**Crispy Octopus Salad** | baby spinach | olive oil and lemon juice | tossed fregola | cilantro jalapeno pesto | toasted pignolis <sup>GF</sup> \* 18

**Flank Steak Salad**<sup>^</sup> | red beets | cucumbers | arugula | gorgonzola cheese | crispy shallots | red wine vinaigrette <sup>GF</sup> 18

**Mixed Greens Salad** | mixed berries | feta cheese | roasted walnuts | pomegranate vinaigrette <sup>GF</sup> \* 10

**Caprese Salad** | heirloom tomatoes | fresh mozzarella | basil | lemon oil | balsamic reduction <sup>GF</sup> 16

**Brussel Caesar Salad** | parm cheese | cured egg yolk | pancetta lardons | Caesar dressing | chili-garlic croutons <sup>GF</sup> 15

**Charred Wedge Salad** | grilled romaine heart | parm ranch dressing | bacon crumbles | cherry tomatoes | chili-garlic croutons <sup>GF</sup> 14

**MAIN COURSE**

**Creole Pasta** | andouille sausage | sautéed shrimp | grilled chicken breast | onion & pepper medley | penne pasta | creole sauce <sup>GF</sup> 26

**Shrimp Carbonara** | house made spaghetti | al a minute pan sauce | pancetta | grilled blackened shrimp | roasted tomato <sup>GF</sup> 20

**Spaghetti Bolognese** | mixture of ground pork, beef & veal | red wine tomato sauce <sup>GF</sup> 22

**Lobster Mac & Cheese** | lobster mornay | lobster meat | sautéed edamame | shaved parmesan <sup>GF</sup> 22

**Scallops**<sup>^</sup> | grilled asparagus | sweet potatoes | blood orange gastrique | herb oil <sup>GF</sup> 32

**Chicken Cacciatore** | pomodoro sauce | roasted Brussel sprouts | peppadew peppers | cipollini onions <sup>GF</sup> 25

**Seared Salmon**<sup>^</sup> | red wine braised black lentils | sautéed spinach | rosemary beurre rouge | charred lemon | fried leek <sup>GF</sup> 27

**Short Ribs Ragout** | cauliflower mash | red wine tomato ragout | charred cipollini | steamed baby carrots 30

**Cowboy Steak**<sup>^</sup> | 14 oz. with cilantro jalapeno pesto | truffle fingerling potatoes | herbed green beans\* 42

**Filet Mignon**<sup>^</sup> | 8 oz. with pepper sauce | purple mashed potatoes | seared baby carrots 37

**SIDES**

Fries | Sautéed Asparagus | Baby Carrots | Brussel Sprouts | Green Beans | Edamame 8



Dishes packed with nutrients and energy, \* Denotes Nut Allergy



We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

<sup>^</sup>may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness; \*\*Parties of 6 or more will have an 18% gratuity added to all checks.