



* Menu updated as of Feb 21st, 2023

DINNER MENU



STARTERS

LOBSCARGOT

SIX BITE SIZED PIECES OF LOBSTER TAIL |
HERB BUTTER | GRUYÈRE | TOAST POINTS | **\$20**

CHARCUTERIE BOARD

SEASONAL MEAT & CHEESE | PICKLED VEGGIES |
NUTS | HERB FOCACCIA | **\$22**

CROQUETAS

SPANISH DUMPLINGS | CHICKEN | BACON | TOMATOES |
MICRO GREENS | AVOCADO AIOLI | **\$15**

BRUSSELS SPROUT BRUSCHETTA

BRUSSELS SPROUTS | TOASTED SOURDOUGH |
STRACCIATELLA | POMEGRANATE AGRODOLCE | **\$14 (VG)**

CHARRED CALAMARI

BABY ARUGULA | SHAVED FENNEL |
PERUVIAN CORN NUTS | LEMON | OLIVE OIL | **\$18 (GF/DF)**

12 MILLAS EMPANADAS

THREE EMPANADAS | VEGETARIAN CHORIZO |
CITRUS REMOULADE | **\$14 (VG)**

SOUPS & SALADS

TUSCAN WHITE BEAN SOUP

VEGETABLE BROTH | SUN-DRIED TOMATOES |
FRESH OREGANO
CUP **\$8** | BOWL **\$12** | **(GF/V/VG/DF)**

FRENCH ONION SOUP

BAGUETTE | GRUYÈRE | **\$12 (DF/GF AVAIL.)**

GREEK WEDGE SALAD

FETA | KALAMATA OLIVES |
TOMATOES | CUCUMBER | RED ONIONS |
RED WINE VINAIGRETTE | **\$14 (GF/VG)(DF AVAIL.)**

BEET SALAD

RED & GOLDEN BEETS |
WHIPPED HUMBOLDT FOG GOAT CHEESE |
PISTACHIOS | 20 YEAR OLD SHERRY | **\$14 (GF/VG)(DF AVAIL.)**

SPINACH & BLUE CHEESE SALAD

PINK LADY APPLE | TOASTED PECANS | MAYTAG BLUE CHEESE
HONEY APPLE CIDER VINAIGRETTE | **\$14 (GF/VG)(DF AVAIL.)**

ENTRÉES

DIVER SCALLOPS

CAULIFLOWER POLENTA | HEIRLOOM TOMATO RADISH |
MICRO GREENS | **\$31 (GF)**

DOUBLE CUT PORK CHOP

3 HOUR SOUS-VIDE PORK CHOP | PASILLA BBQ |
POTATO PURÉE | TUSCAN KALE | **\$29 (GF)**

TOMAHAWK BRAISED SHORT RIBS

BUTTERNUT SQUASH PUREE | BROCCOLINI | **\$39 (GF)**

QUINOA & VEGGIE ENTRÉE

QUINOA CAKE | HEIRLOOM CARROTS |
WHIPPED RICOTTA | TUSCAN KALE |
WATERMELON RADISH | **\$19 (VG/GF)(DF/V AVAIL.)**

ASIAN NOODLES

VEGETARIAN MISO BROTH | MUSHROOMS |
BABY BOK CHOY | GREEN ONION | YUZU | **\$19 (VG/DF)**

BISTRO CHICKEN

GROUND MUSTARD MARINATED HALF CHICKEN |
FINGERLING HASH | CARAMELIZED PEARL ONIONS |
LEMON CHICKEN AU JUS | **\$28 (DF/GF)**

TAGLIATELLE MATRICIANA

NUESKE'S BACON | SAN MARZANO TOMATOES |
MASCARPONE SAUCE | **\$21**
+\$6 CHICKEN | +\$9 SHRIMP | +\$13 DIVER SCALLOPS

BAKED SALMON

PARMESAN CRUSTED SALMON | MILANESE RISOTTO |
LEMON GREMOLATE | **\$34 (GF AVAIL.)**

NONNY BURGER

2 SLAGEL FARM BEEF PATTIES | AGED CHEDDAR | DIJONNAISE |
BACON JAM | CARAMELIZED RED ONIONS |
BRIOCHE BUN | FRIES | **\$18**

* Please inform your server of any allergies you may have.

* Menu prices and menu items are subject to change without prior notice.

*Some modifications/substitutions may come with an extra charge.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

(GF) = GLUTEN FREE | (DF) = DAIRY FREE | (VG) = VEGETARIAN | (V) = VEGAN