



* Menu updated as of April 25th, 2023

DINNER MENU



STARTERS

BEEF CARPACCIO

THINLY SLICED BEEF | CAPERS | RED ONION | TOMATOES |
KALAMATA OLIVES | PECORINO CHEESE | VERDE OLIVE OIL | **\$19 (GF)**

BRUSCHETTA DI CAPRI

TOMATO | MOZZARELLA | BASIL |
BALSAMIC GLAZE | SOURDOUGH | **\$18 (VG)**

CHARCUTERIE BOARD

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

HAM CROQUETAS

MOZZARELLA | LEMON GREMOLATA | RED CHIMICHURRI | **\$16**

CHARRED CALAMARI AL FRESCO

LEMON SAUCE | HEIRLOOM CHERRY TOMATOES |
BABY SPINACH | WATERMELON RADISH | CRISPY BACON | **\$19 (GF)**

LATIN EMPANADAS

THREE EMPANADAS | SUGO DI CARNE |
CHIHUAHUA CHEESE | AVOCADO LIME AIOLI | **\$16**

BURRATA & PROSCIUTTO

BURRATA | PROSCIUTTO DE PARMA |
YUZU MARMALADE | HERBED FOCACCIA | **\$16**

SOUPS & SALADS

TUSCAN WHITE BEAN SOUP

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

VICHYSOISE

CHIVE OLIVE OIL VERDE
CUP **\$8** | BOWL **\$12** | (GF/VG)

BEEF SALAD

ROASTED RED & GOLDEN BEETS |
DRIED APRICOTS | SHAVED FENNEL | CARACARA ORANGE |
MIXED GREENS | CHANNEL GOAT CHEESE |
20 YR OLD SHERRY | **\$16 (GF/VG)(DF AVAIL.)**

SPINACH & BLUE CHEESE SALAD

PINK LADY APPLE | MARCONA ALMONDS | MAYTAG BLUE CHEESE |
STRAWBERRY CHAMPAGNE VINAIGRETTE | **\$16 (GF/VG)(DF AVAIL.)**



ENTRÉES

DIVER SCALLOPS

FREGOLA SARDA | MISO BROTH | MUSHROOMS |
SHAVED FENNEL | CILANTRO | **\$34 (GF/DF)**

DOUBLE CUT PORK CHOP

3 HOUR SOUS-VIDE PORK CHOP | HONEY CITRUS BBQ |
VEGGIE SLAW | HORSERADISH POTATO CAKE | **\$36 (GF)**

PRIME NY STRIP STEAK

POMMES FRITTES | HERBED BUTTER | HARICOT VERTS | **\$42**

GARDEN A LA PLANCHA

GRILLED SEASONAL SHAVED VEGETABLES |
ROASTED POTATO MEDLEY |
RED PEPPER COULIS | **\$20 (VG/GF/DF/V)**

PAPPARDELLE BOLOGNESE

BOLOGNESE SAUCE | CRÉME FRAÎCHE | MICRO GREENS | **\$26**

CHICKEN PAILLARD

PAN FRIED BREADED CHICKEN | LEMON AU JUS | ARUGULA |
SHAVED PARMESAN | GRAPE TOMATOES | **\$28 (GF AVAIL.)**

HIYASHI CHUKA

COLD RAMEN NOODLES | JULIENNED CUCUMBERS |
TOMATO | SAVORY MISO DRESSING | **\$20 (VG)**
+\$6 CHICKEN | +\$9 SHRIMP | +\$13 DIVER SCALLOPS

BAKED SALMON

PARMESAN-HERB PANKO CRUSTED SALMON |
PEACH RISOTTO | AJÍ AMARILLO SAUCE | **\$34 (GF)**

NONNY BURGER

2 SLAGEL FARM BEEF PATTIES | AGED CHEDDAR | DIJONNAISE |
BACON JAM | CARAMELIZED RED ONIONS |
BRIOCHE BUN | HAND CUT FRIES | **\$19**

* 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

-Executive Chef-
Mauricio “Noe” Sanchez-Tapia