



Starters

SOUP DU JOUR ^{GF} <i>Daily Soup Creation</i>	9
MARKET SALAD ^{GF VG} <i>Chef's Seasonal Accompaniments</i>	13
GRAND CAESAR ^{GF} <i>Baby Gem House Dressing Crispy Parmesan White Anchovy Roasted Tomato Grated Pecorino</i>	15
HOUSE FLATBREAD <i>Choice Of Three Cheese, Pepperoni, or Vegetable</i>	15
CORN FRITTERS ^{VG} <i>Gristmill Cornmeal Sweet Corn Parmesan Chipotle Aioli</i>	13
PANEER BUTTER MASALA ^{GF VG} <i>Pan Seared Indian Cheese Curry Masala Yogurt Raita Tamarind Chutney Toasted Cashew Micro Cilantro</i>	14
LUMP CRAB CAKES <i>Arugula remoulade</i>	18
CHIRASHI ^{GF} <i>Sushi Grade Ahi Tuna Toasted Rice Cucumber Avocado Sesame Shiso Kimchi Aioli</i>	24

Protein Add Ons

Chicken Breast* 6	ASC Salmon* 9
Scallops 18	Shrimp* 8

Entrees

PAN ROASTED CHILEAN SEA BASS* <i>Creamy Squid Ink Orzo Charred Summer Squash "Corn Foam Preserved Lemon Tapioca Cracker</i>	39
THAI CURRY SALMON * <i>Forbidden Rice Enoki Mushrooms Applewood Bacon Dashi Broth Shiso Tempura Nori</i>	34
STEAK FRITES * ^{GF} <i>7 oz. Market Choice Chimichurri Artisan Greens Fries</i>	35
PRIME CAB FILET MIGNON * <i>Malabar Spinach Creamed Seared Trumpet Charred Shallot Petals Bordelaise</i>	52
CRISPY B&E CHICKEN THIGH ^{GF} <i>Sweet Potato Puree Blistered Cherry Tomato Grilled Wax Beans Apricot Mustardo</i>	32
SMOKED ANDOUILLE PASTA <i>Artisanal Pasta Shaved Garlic Fennel Slow Roasted Tomato Red Peppers Shallot Chicharron -Add Shrimp 8</i>	26
VEGETABLE STIR FRY ^ <i>Farm Mix Mushrooms Broccolini Baby Bok Choi Sweet Peppers Garlic Ginger Soy Jasmine Rice</i>	23
LOADED HOUSE BURGER ^ <i>Fried Egg Bacon Tomato Lettuce House Made Pickles Onion Cheddar Dijonaise Empire Brioche -Choice of Side Salad or Fries</i>	23
TEXAS 14OZ BLACK ANGUS RIBEYE * ^{GF} <i>Char Grilled bordelaise</i>	61

Sides

Jasmine Rice ^{^GF} 4	Crispy "Smashed" Fingerlings 8
Asparagus ^{*VG} 7	Side Salad ^{^GF} 6
Broccolini ^{*VG} 7	Smoked Cheddar Grits ^{VG GF} 7
Market Mushrooms ^{*VG} 8	Lobster Salad 15

^{GF} Gluten Free [^] Vegan ^{VG} Vegetarian

*Consuming raw or undercooked meats, seafood or egg can increase your risk of food borne illness.
All seafood items served are certified by Marine Stewarding Council for environmental sustainability