



## Starters

SOUP DU JOUR <sup>GF</sup> <i>Daily Soup Creation (vegan option available)</i>	<b>9</b>
MARKET SALAD <sup>GF VG</sup> <i>Blackberry Yogurt Dressing   Marcona Almond   Cranberries   Roasted Butternut Farmed Goat Cheese</i>	<b>13</b>
GRAND CAESAR <sup>GF</sup> <i>Baby Gem   House Dressing   Crispy Parmesan   White Anchovy   Roasted Tomato Grated Pecorino</i>	<b>15</b>
PANEER BUTTER MASALA <sup>GF VG</sup> <i>Pan Seared Indian Cheese   Curry Masala   Yogurt Raita   Tamarind Chutney Toasted Cashew   Micro Cilantro</i>	<b>15</b>
LOMO SALTADO <sup>GF</sup> <i>Strip Loin   Crispy Potato   Heirloom Tomato   Onion   Aji Verde</i>	<b>22</b>
DUCK CONFIT TARTINE <i>Sourdough Levain   House Made Duck Confit   Local Mushroom Forestiere   Pickled Mustard Seed Fennel Slaw   Salsa Verde</i>	<b>19</b>
LUMP CRAB CAKES <i>Arugula   Remoulade</i>	<b>18</b>
CAST IRON SEARED SCALLOPS <sup>* GF</sup> <i>Ponzu   Bottarga   Radish Salad</i>	<b>19</b>
CHIRASHI <sup>* GF</sup> <i>Sushi Grade Ahi Tuna   Toasted Rice   Cucumber   Avocado   Sesame Shiso   Kimchi Aioli</i>	<b>24</b>

### Protein Add Ons

Chicken Breast*   6	Tofu^   6	ASC Salmon*   9
Scallops*   20		Shrimp*   8

## Entrees

PAN ROASTED CHILEAN SEA BASS <sup>*GF</sup> <i>Spanish Chorizo &amp; Lentil Stew   "Pickled" Turnip   Mustard Frill   Tapioca Cracker</i>	<b>39</b>
THAI CURRY SALMON <sup>*</sup> <i>Forbidden Rice   Enoki Mushrooms   Applewood Bacon   Dashi Broth   Shiso   Tempura Nori</i>	<b>34</b>
STEAK FRITES <sup>* GF</sup> <i>7 oz. Market Choice   Chimichurri   Artisan Greens   Fries</i>	<b>35</b>
PRIME CAB FILET MIGNON <sup>* GF</sup> <i>Red Cabbage Emulsion   Seared Trumpet   Charred Shallot Petals   Bordelaise"</i>	<b>52</b>
SEARED B&E CHICKEN AIRLINE <sup>GF</sup> <i>Sweet Potato Puree   "Tandoori" Pepitas   Brown Butter Romanesco   Apricot Mustardo</i>	<b>32</b>
ARTISANAL WINTER PASTA <i>Kale Pesto   Pancetta   Toasted Pine Nuts   Shaved Pecorino   Almonds   Roasted Butternut Preserved Lemon Mascarpone</i>	<b>26</b>
VEGETABLE STIR FRY <sup>^</sup> <i>Farm Mix Mushrooms   Broccolini   Baby Bok Choi   Sweet Peppers   Garlic Ginger Soy   Jasmine Rice</i>	<b>23</b>
LOADED HOUSE BURGER <sup>^</sup> <i>Fried Egg   Bacon   Tomato   Lettuce   House Made Pickles   Onion   Cheddar   Dijonaise   Empire Brioche -Choice of Side Salad or Fries</i>	<b>23</b>
TEXAS 14OZ BLACK ANGUS RIBEYE <sup>* GF</sup> <i>Char Grilled   Bordelaise   Compound Butter</i>	<b>61</b>

### Sides

Jasmine Rice <sup>^GF</sup>   4	"Smashed" Fingerlings   Bacon   8
Asparagus <sup>*VG GF</sup>   8	Side Salad <sup>^GF</sup>   6
Broccolini <sup>*VG GF</sup>   7	Smoked Cheddar Grits <sup>VG GF</sup>   7
Sautéed Mushrooms <sup>*VG GF</sup>   9	Brussels Sprouts   Almond   Balsamic   7

<sup>GF</sup> Gluten Free   <sup>^</sup> Vegan   <sup>VG</sup> 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