

DINNER

SOUP & SALAD

PEDRO'S CHICKEN TORTILLA SOUP.....9 <i>Cilantro, Pico de Gallo *</i>
GARDEN VEGTABLE SOUP.....9 <i>Potato, Fennel, Peas, Corn *^V</i>
DAILY SOUP9 Chef's Seasonal Creation
VU CAESAR.....13 <i>Romaine Lettuce, White Anchovy, Parmesan, Tomato, Crouton Crumbles</i>
BABY KALE.....13 <i>Roasted Peach, Pickled Onion, Crumbled Goat Cheese, Poppy Seeds, White Balsamic Vinaigrette *</i>
SEASONAL GREENS.....12 <i>Cucumber, Tomato, Radish, Rooftop Honey Muscatel Dressing*</i>

GROW YOUR SALAD BY ADDING:

<i>Hard Boiled Egg...3.5</i>	<i>Avocado....4</i>
<i>Salmon....10 (A la Carte...16)</i>	<i>Grilled Chicken.....6 (A la Carte...10)</i>
<i>Flat Iron Steak...15 (A la Carte...19)</i>	<i>Jumbo Lump Crab Cake...11 (A la Carte...18)</i>

COBB SALAD.....19 <i>Grilled Chicken, Bacon, Avocado, Hard Boiled Egg, Tomato, Blue Cheese, Mustard Dressing*</i>
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SIDES

MAC AND CHEESE....9	SEASONED FRIES ^V5
ASPARAGUS* ^V7	BASMATI RICE * ^V7
SAUTEED SQUASH * ^V7	QUINOA * ^V7
ROASTED POTATO * ^V7	SIDE GREEN OR CAESAR SALAD....7

APPETIZERS

BURRATA.....12 <i>Slow Cooked Tomato, Olives, Herb Salad, Balsamic *</i>
SHISHITO PEPPERS.....9 <i>Crispy Chorizo, Sea Salt, Cilantro Yogurt *</i>
MANILA CLAMS.....12 <i>Coconut Curry, Scallions, Garlic Toast</i>
GRILLED CORN.....9 <i>Parmesan, Ancho Chile Aioli *</i>
BLUE CRAB FONDUE.....16 <i>Spinach, Gruyere Cream, Ciabatta</i>
MAC AND CHEESE.....15 <i>Roasted Mushrooms, Bacon, Pretzel Crust</i>
SWEET & SOUR BABY BACK RIBS.....16 <i>Cashews, Green Papaya Slaw</i>
CHARCUTERIE AND CHEESE18 <i>Grain Mustard, Rooftop Honey, Pickled Cauliflower And Sesame Crisps</i>

CREATE YOUR OWN

Can't find what you want? Build your own entrée with your two sides and choice of Red Wine Sauce, Pico de Gallo, Citrus Aioli or Grilled Lemon*

HALIBUT....32	FLAT IRON....27
SALMON....25	JUMBO LUMP CRAB CAKE....25
GRILLED CHICKEN BREAST....21	GRILLED PORTOBELLO MUSHROOMS....18
VEGETARIAN PLATE....18 Choice of any three side items	

MAINS

GRILLED ATLANTIC SALMON.....25 <i>White Beans, Mustard Greens, Charred Lemon Broth*</i>
PAN ROASTED HALIBUT.32 <i>Summer Squash, Pickled Peppers, Pea Greens, Saffron Roasted Pepper Coulis</i>
JUMBO LUMP CRAB CAKE.....25 <i>Black Bean Quinoa, Corn, Avocado Mousse, Chipotle Jam</i>
LINGUNI.....18 <i>Manila Clams, Corn, Pepperoncini, White Wine Garlic Sauce (Can Be Prepared as a Vegan Pasta Primavera Upon Request)</i>
MURRAY'S FARM HALF CHICKEN TAJINE.....19 <i>Peppers, Olives, Dried Apricots, Basmati Rice, Spiced Tomato Jus</i>
NIMAN RANCH TOMAHAWK PORK CHOP.....32 <i>Summer Corn Succotash, Peach Compote, Jack Daniels Honey Glaze</i>
VEGAN QUINOA BOWL.....19 <i>Red Lentils, Avocado, Shishito Peppers, Tomato, Radish, Sprouts*^V</i>
8 OZ MARINATED FLATIRON.....27
8 OZ FILET MIGNON.....44
16 OZ PRIME BONE IN RIBEYE.....56 <i>Coriander & Fennel Roasted Fingerling Potato, Asparagus, Red Wine Sauce</i>
THE BACON DELUXE.....18 <i>Grass Fed Angus Patty, Cheddar, Bacon, Caramelized Onion, Roasted Portobello, Lettuce, Tomato, Ancho Parmesan Aioli, Fries</i>
THE MUSHROOM DELUXE.....15 <i>Marinated Portobellos, Swiss, Grilled Tomato, Lettuce, Tomato, Chipotle Mayo (Can be Prepared Vegan Upon Request)</i>

*- Gluten Free; ^V – Vegan

We are proud to serve hormone and antibiotic free meat and poultry, sustainably sourced fish and preservative free shrimp wherever possible.

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

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE