

LOUNGE & PATIO

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| Calamari Fritte | 12.95 | Spicy Chicken Chicharron | 12.95 |
| Buttermilk marinade, smoked cucumber tzatziki, lemon wedge. | | Marinated spiced chicken skin, smoked maple butter, sriracha honey. | |
| Seared Yellowfin Tuna | 17.95 | Steak Sandwich | 19.95 |
| Panko and pecorino crust, heirloom tomato, red onion and torn basil salad, anchovy garlic emulsion. | | Grilled flat iron steak, caramelized onion and exotic mushroom ragu, house-made garlic and herb focaccia, Gorgonzola chive butter. | |
| Prime Rib-
Stuffed Mini
Yorkshires | 2pc 12.50 additional 4.95 | Crispy Vietnamese-
Style Wings | 14.95 |
| Mushroom and Boursin pâté, shaved prime rib, horseradish crema, maple bourbon bacon jam, au jus. | | Lime, coconut, chilies, seasoned rice flour, pickled vegetable salad, cilantro. | |
| Crab Cake | 15.95 | Tempura Asparagus | 12.50 |
| Blue crab claw and backfin meat, house-made Russian dressing, orange-grapefruit-apple-avocado salad, maple lime crème fraîche dressing. | | Tempura batter, ponzu sauce, tiger eye aioli. | |
| Lamb Lollipops | 3pc 16.50 | Mac & Cheese
of the Week | Market Price |
| Grilled lamb prime rib chops, sour cherry-Irish whisky glaze, garlic mashed potatoes. | | Cavatappi pasta, fontina cheese sauce, chef's weekly secret. | |

**Consuming raw or undercooked meats, seafood, and eggs may increase the risk of food-borne illness.*

For the dining enjoyment of all our guests, please switch your cellphones to silent.