

## LOUNGE & PATIO

### Calamari Fritte 12.95

Buttermilk marinade, smoked cucumber tzatziki, lemon wedge.

### Seared Yellowfin Tuna 17.95

Panko and pecorino crust, heirloom tomato, red onion and torn basil salad, anchovy garlic emulsion.

### Prime Rib- Stuffed Mini Yorkshires

2pc 12.50 | additional 4.95

Mushroom and Boursin pâté, shaved prime rib, horseradish crema, maple bourbon bacon jam, au jus.

### Crab Cake 15.95

Blue crab claw and backfin meat, house-made Russian dressing, orange-grapefruit-apple-avocado salad, maple lime crème fraîche dressing.

### Lamb Lollipops 3pc 16.50

Grilled lamb prime rib chops, sour cherry-Irish whisky glaze, garlic mashed potatoes.

### Spicy Chicken Chicharron 12.95

Marinated spiced chicken skin, smoked maple butter, sriracha honey.

### Steak Sandwich 19.95

Grilled flat iron steak, caramelized onion and exotic mushroom ragu, house-made garlic and herb focaccia, Gorgonzola chive butter.

### Crispy Vietnamese- Style Wings 14.95

Lime, coconut, chilies, seasoned rice flour, pickled vegetable salad, cilantro.

### Tempura Asparagus 12.50

Tempura batter, ponzu sauce, tiger eye aioli.

### Mac & Cheese Market Price of the Week

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.*