

STARTERS

American Tapas

SALT & MALT VINEGAR CHIPS GRILLED

GRILLED CALAMARI SALAD

ORANGE TAMARIND SEARED SCALLOPS

+ *Diakon sprouts*

ARTICHOKE, MANCHEGO CHEESE & SERRANO HAM

+ *Marcona almonds & Nicoise olives*

CRAB & CHIVE FRITTERS

+ *Chipotle "tartar" sauce*

CITRUS BRAISED PORK ON CORN CAKE, (SOPE STYLE)

+ *Cilantro tomato salsa*

GOAT CHEESE TOPPED FLATBREAD

+ *Sherry glazed onion*

ROASTED EGGPLANT HUMMUS

+ *Grilled flatbread & Crumbled feta*

SALADS AND SOUPS

ROMAINE HEART SALAD

+ *Pancetta, Shaved radish, Grilled tomato, South west caesar dressing*

PETIT LETTUCE, BLUE CHEESE & ROASTED PEARS

+ *Toasted walnuts, Honey balsamic drizzle*

BABY ARUGALA & SHAVED FENNEL

+ *Olive oil & lemon, Sea salt, Cracked pepper*

SPINACH PANZANELLA SALAD

+ *Julienne red onion, Kalamata olives, Roasted red pepper,
Sourdough toast, Pine nuts, Creamy oregano dressing*

TUSCAN WHITE BEAN SOUP

+ *Barley mushroom garnish*

CHARRED TOMATO SOUP

+ *Coriander sour cream*

SIGNATURE ENTRÉES

ARCTIC CHAR

+ Hoisen ginger brushed, Micro greens, Toasted peanuts

PAN SEARED STRIPED BASS

+ Shaved fennel, Tasso ham

ALE BATTERED SHRIMP

+ Caramelized half lemon

CRISPY GNOCCHI

+ Pulled duck, Diced tomato and Mustard greens

WHOLE WHEAT FETTUCCINI

+ Artichoke, Pine nuts, Capers, olives

BRAISED SHORT RIB

+ Horseradish drizzle, Onion crisp

NY SIRLOIN

+ Oregano rub, Pepper relish, Onion crisp

GRILLED FILLET MEDALLIONS

6oz

+ Chunky guacamole

9oz

PANINI PRESSED ROSEMARY CHICKEN BREAST

+ Balsamic glazed pearl onions

GRILLED RACK OF LAMB

+ Slow roasted eggplant & Feta

ENTRÉE ACCOMPANIMENTS

Entrée accompaniments delivered to your table

RED WINE DEMI (WITH STEAKS) / CHIMICHURI / ROMESCO

SWEET CHILI LIME VINAIGRETTE / CURRY APPLE CHUTNEY

SIDES

OVEN ROASTED BEETS

SAUTÉED BRUSSEL SPROUTS AND BACON

BUTTERMILK RED SKIN MASHED POTATO

500 DEGREE ROASTED OYSTER MUSHROOMS

ANSOL MILL'S WHITE CHEDDAR GRITS, GRIT CRACKERS

HOUSE "FRIES" GARLIC PARSLEY BUTTER