



## Starters

Green Salad 14 <sup>VEG GF</sup>  
*arugula / frisee / candied walnuts  
 asian pear / blue cheese*

Potato Leek Soup 14 <sup>V GF</sup>  
*coconut milk / chickpeas / caramelized onion*

Cheese Board 16 <sup>VEG</sup>  
*tomato jam / raisin walnut bread*

Ricotta 17 <sup>VEG</sup>  
*aged balsamic / honey / walnut bread*

Bread Basket 14 <sup>VEG</sup>  
*assorted breads and butter*

Charcuterie Board 18  
*mustard / cornichons / lavash*

Octopus 20 <sup>GF</sup>  
*baby potatoes / citrus cilantro  
 crispy chorizo*

Burrata 19 <sup>VEG</sup>  
*compressed watermelon / poached white peach  
 tomatoes / crouton*

Grilled Calamari 20 <sup>GF</sup>  
*chimichurri / arugula / charred lemon*

Tuna Tataki 22 <sup>GF</sup>  
*ponzu / pear brulee / wasabi aioli  
 crispy quinoa*

## Mains

Ribeye 50 <sup>GF</sup>  
*bordelaise / compound butter / fries or salad*

Chilean Sea Bass 42  
*panca miso glaze / shrimp rice cake  
 baby spinach*

Short Rib 36 <sup>GF</sup>  
*pomme puree / glazed carrots  
 cipollini onion*

Seafood Rice 36 <sup>GF</sup>  
*shrimp / scallop / mussels / pimenton aioli*

Lobster Pasta 43  
*poached lobster / red pepper sauce / basil*

Chicken 30 <sup>GF</sup>  
*butternut squash puree / mushroom  
 brussels sprouts / chicken jus*

Branzino 36 <sup>GF</sup>  
*creamy polenta / caponata*

Duck Breast 36  
*celery root puree / baby bok-choy  
 apricot jus*

Topside Burger 25  
*caramelized onion / smoked pancetta  
 garlic mayo/ hoisin aioli  
 aged white cheddar*

Cauliflower 24 <sup>V GF</sup>  
*cauliflower puree / roasted cauliflower / pickles  
 panca bbq*

V Vegan | VEG Vegetarian

GF Gluten Free

Executive Chef Alexis Hernandez

**\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,SELFISH OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES\*\***