



## First Course

- GLUTEN FREE- **Tuna Crudo\***

watermelon avocado salad, yuzu ponzu, scallions \$17.95

### **Baked Artichoke Dip**

artichoke hearts, creamy parmesan sauce and toasted pita chips \$11.95

-VEGAN - **Crispy Brussel Sprouts**

roasted cashews, red bell peppers, chili sauce, toasted sesame seeds, eel sauce \$12.95

### **Lobster Crab Cake**

spicy corn remoulade \$12.95

### **Mussels**

sambuca cream sauce, onions, peppers, garlic, shaved parmesan, and toasted focaccia \$16.95

### **Charcuterie Board**

assorted cheese, cured meats, focaccia toast points, select accoutrements \$19.95

## Second Course

- GLUTEN FREE- **Radichio**

balsamic-soaked onions, aged grana padano cheese, fresh parsley, sherry honey vinaigrette \$9.95

- GLUTEN FREE- **Wedge**

bacon, tomatoes, gorgonzola, creamy parmesan dressing, scallions \$9.95

### **House**

spring greens, tomatoes, cucumbers, herb croutons, house made cucumber dill dressing \$6.95

### **Soup of the Day \$7.95**

- GLUTEN FREE- **Summer Squash Bisque**

crème fraiche, aleppo chile flakes, micro parsley \$8.95

- GLUTEN FREE- items so marked are Gluten-Free. However, we are not a gluten free restaurant and can not ensure that cross contamination will never occur.

\*Items so marked can be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## Third Course

### **Filet Mignon\***

8 oz CAB, roasted garlic smashed potatoes, sautéed asparagus and tellicherry peppercorn demi-glace, fried onions \$39.95

Add grilled shrimp \$7

Add sautéed mushrooms \$5

- GLUTEN FREE- **NY Strip Steak\***

12 oz CAB, roasted garlic smashed potatoes, sautéed asparagus, grilled pineapple, gorgonzola, and onion salad, balsamic reduction \$38.95

- GLUTEN FREE- **Prime Pork Ribeye\***

8 oz grilled, roasted garlic smashed potatoes, sautéed asparagus, house made hot pepper jelly \$33.95

- GLUTEN FREE- **Duck Breast\***

coffee-rubbed and seared, roasted potatoes, fried brussel sprouts, apples and mustard crème fraiche, sherry gastrique \$32.95

### **Lobster Crab Cakes**

a pair of house made lobster crab cakes, coconut jasmine rice, sautéed asparagus, spicy corn remoulade \$33.95

### **Ahi Tuna Salad\***

7 oz filet seared rare, served atop chilled angel hair pasta tossed in a cucumber wasabi dressing with red peppers, carrots, cucumbers and cilantro garnished with sriracha and toasted sesame seeds \$27.95

- GLUTEN FREE- **Alaskan Halibut**

7 oz pan seared, grana padano risotto, sautéed asparagus, fresh tomato and fennel salad, tomato, fennel, and chili butter \$38.95

- GLUTEN FREE- **Scottish Salmon\***

7 oz center cut fillet, coconut jasmine rice, sautéed asparagus, cilantro tamarind sauce \$34.95

- GLUTEN FREE- **Green Curry**

coconut milk, kaffir lime, ginger, lemongrass, fresh vegetables, coconut jasmine rice, chili oil, cilantro \$19.95

Add shrimp \$11 or Add chicken \$6

### **Cacio e Pepe**

fresh bucatini tossed in european butter and fresh ground black pepper with roasted grapes and herbs topped with a generous amount of grated grana padano \$25.95

***"Each Dish is carefully composed, requests for substitutions are at the discretion of our Chef."***

## Specialty Beverages

Mint Iced Tea \$2.95 | Crimson Cup Coffee \$2.95 | Kombucha \$3.95

Nashville Fruit Tea \$4.29 | Warped Wing Craft Root Beer \$2.95 | Centr Sparkling CBD Drink \$5.95

20% gratuity will be added to parties of 8 or more • We will gladly split any entrée for \$5

**Owner: Nick Hoover**

**Executive Chef: Katy Evans**