



## First Course

### Baked Artichoke Dip

artichoke hearts, creamy parmesan  
sauce, toasted pita chips \$14

- GLUTEN FREE– **Truffle Parmesan Fries**

chimichurri aioli, house made balsamic ketchup \$16

- GLUTEN FREE– **Shrimp Cocktail**

sriracha cocktail sauce \$16

-VEGAN - **Crispy Brussel Sprouts**

roasted cashews, red bell peppers, chili sauce, toasted  
sesame seeds, eel sauce \$15

### Lobster Crab Cake

spicy corn remoulade  
one \$13 | two \$24

### Mussels

sambuca cream sauce, onions, peppers,  
garlic, shaved parmesan, grilled focaccia \$18

### Fried Green Tomatoes

house made pimento cheese, balsamic reduction,  
locally grown micro greens \$16

## Second Course

- GLUTEN FREE / VEGAN– **Carrot Ginger Bisque**

chili oil, cilantro \$9

### Soup of the Day \$8

- GLUTEN FREE– **Shaved Brussel Sprout**

freshly grated parmesan-reggiano, truffle honey,  
olive oil, lemon zest, marcona almonds \$14

- GLUTEN FREE– **Wedge**

apple wood smoked bacon, tomatoes, chile-lime grilled sweet corn,  
gorgonzola, scallions, house made buttermilk ranch \$13

- GLUTEN FREE– **House**

spring greens, romaine, tomatoes, english cucumbers,  
freshly grated parmesan-reggiano,  
cucumber dill dressing \$13

### Make your salad an entrée

whole with 6 oz sous vide chicken breast \$29

whole with 7 oz faroe island salmon fillet \$35

## Third Course

- GLUTEN FREE– **8 oz C.A.B Filet Mignon \***

roasted garlic smashed potatoes, sautéed asparagus,  
tellicherry peppercorn demi-glacé, fried onions \$45  
*add three grilled shrimp \$7*  
*add sautéed mushrooms \$5*

- GLUTEN FREE– **14 oz C.A.B Ribeye \***

roasted garlic smashed potatoes, sautéed asparagus,  
and house made bourbon bacon jam \$45  
*add grilled shrimp \$7*  
*add sautéed mushrooms \$5*

- GLUTEN FREE– **Local Half Duck \***

slow-roasted and finished on the grill, coconut jasmine rice,  
sautéed asparagus, cilantro-ginger chili sauce \$36

- GLUTEN FREE– **Chilean Sea Bass**

fried sweet and yukon gold potatoes tossed in a chimichurri sauce,  
sautéed haricot vert, fresh sweet corn-chipotle salsa,  
cotija, and cilantro \$45

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

roasted garlic smashed potatoes, sautéed asparagus,  
house made hot pepper jelly, apple, fennel, marcona almond salad,  
champagne vinaigrette \$35

- GLUTEN FREE– **Halibut \***

neuske's apple wood smoked bacon lardon risotto,  
sautéed haricot vert, red chili beurre blanc, apple, fennel,  
marcona almond salad, champagne vinaigrette \$43

- GLUTEN FREE– **Faroe Island Salmon \***

coconut jasmine rice, sautéed haricot vert,  
cilantro-tamarind chili sauce \$35

- VEGAN – **Red Curry Tofu**

broccoli, carrots, shiitakes, celery, cabbage, and marinated and fried  
tofu tossed in red curry coconut sauce, topped with coconut jasmine  
rice, chili oil, and cilantro served with grilled naan \$34

### Lobster Crab Cakes

two house made lobster crab cakes, coconut jasmine rice,  
sautéed haricot vert, spicy corn remoulade \$35

- VEGETARIAN – **Mushroom Mezzaluna**

freshly made pasta filled with mushrooms, ricotta, parmesan, and  
herbs in a brie cream with shiitakes, sun-dried tomatoes, and spinach  
garnished with freshly grated parmesan-reggiano and lemon zest \$33

- GLUTEN FREE– We are not a gluten free restaurant and cannot 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.

20% gratuity will be added to parties of 8 or more

**We will gladly split any entrée for \$7**

***“Each Dish is carefully composed, requests for sub-  
stitutions are at the discretion of our Chef.”***

***Owner: Nick Hoover***

***Executive Chef: Katy Evans***

***Executive Sous Chef: Brian Reifenberg***