



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

- 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

Third Course

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

roasted garlic smashed potatoes, sautéed asparagus,
tellicherry peppercorn demi-glacé, fried onions \$49
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 \$47
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

***“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