

# DINNER

5:00 PM

-  
11:00 PM

## SOUPS

### SOUP OF THE DAY 19

seasonally inspired

### CREAM OF WHITE ASPARAGUS 21

chervil | chanterelle mushroom | beurre noisette

## SALADS

### WEDGE SALAD 22

oven roasted heirloom tomato | stilton | bacon  
add grilled chicken 10 | shrimp 12 | salmon 16

### CAESAR 24

rosemary focaccia | parmesan cheese | anchovies  
add grilled chicken 10 | shrimp 12 | salmon 16

## APPETIZERS

### TUNA CEVICHE 33

wasabi crème fraîche | black sesame wonton | pickled seaweed

### PROSCIUTTO CROSTINI 30

honey-goat cheese | caramelized onion jam | microgreens

### BRUSCHETTA 26

charred cherry tomato | pesto | micro basil | grana padano cheese

### CHEESE & CHARCUTERIE 39

selection of artisan cheeses | cured meats | marinated olives | fig jam

### SHAREABLE TIER 45

beef sliders | open-faced crab cake sliders | tomato bruschetta | prosciutto crostini

## MAINS

### CITRUS TROFIE PASTA \* 34

pine nuts | baby arugula | heirloom tomato | sage

### STEAKHOUSE BURGER \* 39

brioche bun | bacon | fries  
choice of cheese: cheddar | provolone | Swiss | American

### HALIBUT EN PAPILOTE 46

black beluga lentils | pattypan squash | champagne beurre blanc | candied lemon

### PAN ROASTED AIRLINE CHICKEN 43

parsnip-potato puree | roasted baby vegetables | sherry green peppercorn demi-glace

### GRASS FED RIBEYE STEAK (12 OZ) 60

grilled vine tomato | parmesan-truffle fries | herb compound butter

## SIDES

PETITE GREEN SALAD 12

ASPARAGUS 14

ROASTED BABY VEGETABLES 15

FRENCH FRIES 12

SWEET POTATO FRIES 12

## DESSERT

### STRAWBERRY DELICE 16

yuzu ganache | dulce de leche

### BLACK FOREST DARK CHOCOLATE MOUSSE 16

Heering cherry liquor cream

### TROPICAL MOUSSE CAKE 16

coconut kaffir lime cake | exotic fruits

\*Inquire regarding gluten free and vegan options

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.