



3/23/2026

Appetizers:

Tomato Basil Soup – Crème fraiche, micro basil, parmesan butter crostini – 11

Wagyu Meatballs – Breaded and fried meatballs, Swedish cream sauce, shoestring potatoes, parsley - 19

Entrees:

Grilled Vegetable Sandwich* – Grilled Eggplant, zucchini, yellow squash, tomato, onion, and arugula tossed with champagne vinegar, red pesto*, balsamic aioli, baguette, served with kimchi baby bok choy - 24

Ahi Tuna Poke* – Bluefin tuna, avocado, mango, pickled cucumber, sticky rice, radish, jicama, carrots, rice noodles, sesame seeds, finished with soy glaze and Thai dressing* - 28

Clams over Angel Hair Pasta – Marinated tomatoes, andouille sausage, shallots, white wine butter, served with sourdough bread and angel hair pasta – 30

Short Rib Mac & Cheese – Slow braised and pulled short rib, sharp cheddar cheese sauce, topped with breadcrumbs - 30

Dessert:

Tiramisu – Whipped cream, cocoa powder, mint – 12

Key Lime Pie – Biscoff coconut crust, toasted coconut, whipped cream, lime zest (*vegan*) – 12

*- *contains nuts*

Featured Wines

Domaine Reine Juliette, Languedoc-Roussillon, FR, 2024 *Chardonnay* 15/gls 56/btl

Pale to light-gold in the glass. The nose shows white flowers and a hint of exotic fruit. On the palate it's generous yet fresh, ripe orchard and subtle tropical notes with a smooth, textural feel from cool stainless-steel fermentation.

Domaine Bastide-“Figues”, “Cotes du Rhone”, Rhone Valley, France 2024 *Syrah, Grenache* 15/gls 56/btl

On the palate, it is round concentrated, and silky, revealing flavors of dark berries, licorice, and sweet anise wrapped in fine, polished tannins.