



4/29/2026

Appetizers:

**Tuscan White Bean** – Cannellini beans, kale, bacon, tomato, served with rosemary focaccia bread – 11

**Wagyu Meatball Sliders** – Bacon jam, shoestring potatoes, crispy onion & Swedish cream sauce – 19

**First Encounter Oysters – Cape Cod, MA** – Fresh, briny, slightly sweet with distinct salinity.  
Served with champagne mignonette, cocktail sauce, lemon – 4/ea 40/dz

Entrees:

**Mozzarella Tomato Salad** – Arugula, basil, roasted red peppers, focaccia croutons, balsamic vinaigrette - 20

**Short Rib Sandwich** – Braised short rib, calamansi aioli, soy glaze, pickled papaya, carrots, served with pickles and a side of French fries - 28

**Grilled Swordfish** – Wild rice, sauteed spinach, pineapple salsa - 40

Dessert:

**Ricotta Cheesecake** – Blueberry, raspberry, berry compote, and whipped cream – 12

**Mag-yum Ice Cream (for one)\*** – Pistachio, cashews, coconut cream, dark chocolate shell, rose petals, fresh berries – 12

\*- contains nuts

Featured Wines:

**Ashbrook Estate**, Margaret River, Australia, 2023 *Chardonnay* 18/gls 68/btl

This wine is a sculptured combination of stone and citrus fruits balanced with the highest quality French oak. Perfectly integrated, delicious and complex and will age gracefully for many years to come.

**Bezel by Cakebread Family**, San Luis Obispo Coast, CA 2024 *Pinot Noir* 19/gls 72/btl

A medium-to-light body with a juicy texture. Primary flavors include black cherry, tart cranberry, and plum. It has bright acidity, silky tannins, and a balanced mix of red fruit and savory earth tones.