



4/27/2026

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.