



6/21/2026

Appetizers:

Chicken Tortilla – Avocado, cilantro, tortilla strips, served with focaccia – 11

Chicken Skewers – Chipotle marinated chicken thigh, pickled red onion, corn, cilantro lime dressing, micro cilantro – 18

Boss Gibson Oysters – New Brunswick, Canada – Plump with a firm texture and a salty brine. Gives a clean, crisp refreshing taste. Served with champagne mignonette, cocktail sauce, lemon – 4/ea 40/dz

Entrees:

Blackened Chicken Bowl – Blackened rotisserie chicken, mixed greens, champagne vinaigrette, guacamole, tomato, pickled red onion, chipotle aioli, cilantro lime sauce, tajin - 25

Focaccia Sub – Prosciutto, Soppressata, Coppa, balsamic glaze, arugula, roasted bell peppers, mozzarella, served with French fries- 25

Cauliflower Tacos (vegan) – Tempura cauliflower, kale slaw, vegan chipotle aioli, cilantro, served with soy-glazed Brussels sprouts – 23

32oz Prime Tomahawk Steak – Served with mashed potatoes, asparagus, side of chimichurri - 140

Desserts:

Caramel Popcorn Sundae* – Salted caramel ice cream, candied peanuts, popcorn, whipped cream, fudge – 12

Poached Pear* – Vanilla spiced poached pear, raspberry sorbet, mascarpone cream, almond brittle*, orange peel, marigolds – 14

*- *contains nuts*

Featured Wines:

El Coto Blanco, Rioja, Spain, 2025 *Verdejo* 16/gls 60/btl

This wine presents fine and intense aromas of tropical fruit, fennel and aniseed. On the palate it is smooth, lively and elegant with a persistent freshness.

Algodon Wine Estates, Mendoza, Argentina 2025 Malbec, *Cabernet Sauvignon* 16/gls 60/btl

Handpicked at peak ripeness and aged in French oak, this Malbec reveals an intense ruby color, with aromas of ripe plum and violet. Its juicy, layered palate, sweet tannins, and toasty, elegant finish make each sip a rich experience.