



6/29/2026

Appetizers:

Watermelon & Roasted Tomato Gazpacho – Cucumber, watermelon, micro basil, crostini – 11

Duck Bao Buns – Confit duck leg, hoisin, cucumber, pickled carrots, scallions, crispy shallots, Thai aioli, 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:

Arugula & Pear Salad* – 5oz filet mignon, D’Anjou pear, baby arugula, Parmesan, walnuts*, pickled shallots, pomegranate arils, champagne vinaigrette, balsamic glaze - 32

Hawaiian Burger – 7 oz beef patty, pineapple bacon jam, brie cheese, fried onion, arugula, served with French fries- 26

Buffalo Chicken Sandwich – Deep fried chicken breast tossed in buffalo sauce, shredded lettuce, tomato, bleu cheese crumbles, ranch dressing served with French Fries - 24

Desserts:

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

Strawberry Short Cake –Sponge cake, macerated strawberries, vanilla ice cream, whipped cream, strawberry coulis – 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.

Unshackled, California 2023 *Zinfandel, Malbec, Petite Sirah, Syrah, and Tannat* 17/gls 64/btl

Unshackled red blend wine, created by the innovative winemakers of The Prisoner Wine company, unfolds with raspberries, blueberries, and crushed violets. Flavors of spice dried cherries, florals, and a hint of white pepper translate to a balanced and uplifting California red wine with a generous mouthfeel.