



7/14/2026

Appetizers:

Chicken & Rice Soup – micro cilantro, rosemary focaccia – 11

Shrimp Po Boy Sliders – Cajun fried shrimp, remoulade, kale slaw, tomato, pickle – 22

Lucky Lime Oysters – PEI, Canada – Simple briny flavor with silky citrus finish. Served with champagne mignonette, cocktail sauce, lemon – 4/ea 40/dz

Entrees:

Roasted Garlic & Shrimp Salad* – Four pan-seared shrimp, arugula, roasted bell pepper, tomato, pickled red onion, avocado, pine nuts*, feta cheese, creamy garlic vinaigrette - 28

Santa Fe BLTA – Blackened chicken, bacon, lettuce, tomato, avocado, chipotle aioli, on rosemary focaccia, served with French fries – 24

Lamb Sandwich – Slow roasted leg of lamb, marinated peppers, pickled red onion, feta cheese, garlic aioli, arugula tossed in champagne vinaigrette, cucumber, tzatziki, on a baguette, served with French fries - 26

Desserts:

Coconut Ice Cream Sundae* – Almonds, coconut shaving, chocolate fudge, waffle cone crumbs, whipped cream - 12

Strawberry Short Cake –Sponge cake, macerated strawberries, vanilla ice cream, whipped cream, strawberry coulis – 14

*- contains nuts

Featured Wines:

Silver Oak, Napa-Sonoma County, California, 2025 *Sauvignon Blanc* 22/gls 84/btl

Crafted from our Napa and Sonoma estate fruit, this inaugural Sauvignon Blanc is bright, fresh, and expressive, with tropical aromatics, citrus blossom, lemon zest, and white peach lifted by lively acidity.

Chateau des Jacques Morgon, Burgundy, France, 2023 *Gamay Noir* 23/gls 88/btl

With hints of clove and blackberry, this medium weight red wine has a bold presence and long finish. The tannins are chewy and will refine with a bit of age, while offering a nice complement to protein-based cuisines.