



7/15/2026

Appetizers:

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

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

Beau Soleil Oysters – Miramichi Bay, New Brunswick, Canada - Mild Brine with a sweet finish
Served with cocktail sauce, tarragon mignonette– 4/ea 40/doz

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

Bistek Burger – Filipino-style burger, double smashed patties, Havarti cheese, bistek onions, fried shallots, fried egg, soy calamansi aioli, 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.