



7/29/2026

Appetizers:

Tuscan White Bean Soup – Kale, cannellini beans, bacon, micro basil, served with rosemary focaccia – 11

Pomegranate & Goat Cheese Bruschetta – Whipped goat cheese, pomegranate arils, balsamic glaze, micro arugula, pomegranate reduction, rosemary focaccia – 18

Boss Gibson Oysters – New Brunswick, Canada - Plump with a firm texture and a salty brine which gives a clean, crisp refreshing taste.

Served with cocktail sauce, tarragon mignonette– 4/ea 40/doz

Entrees:

Korean Chicken Sandwich – Crispy chicken thigh, kale slaw, kimchi emulsion, Korean bbq glaze, pickles, sweet potato fries – 24

Charred Broccolini and Shrimp* – Four jumbo blackened shrimp, shaved Parmesan, pine nuts, chili flakes, crispy shallots, lemon, miso lime vinaigrette – 32

Cowboy Ribeye – 18 oz bone in ribeye, asparagus, loaded mashed potatoes, compound butter - 80

Desserts:

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

Key Lime Pie –whipped cream, mint, lime zest – 12

**- contains nuts*

Featured Wines:

Chateau Des Jacques, Beaujolais Blanc, Burgundy, France, 2024 *Chardonnay* 19/gls 72/btl

This white offers a bright and energetic initial impression, with lively acidity and sleek texture. Citrus flavors are enhanced by subtle earth and saline notes, as the flavor profile expands over the elegant finish.

Bezel by Cakebread Cellars, San Luis Obispo, California, 2024 *Pinot Noir* 19/gls 72/btl

Our Pinot Noir from California's San Luis Obispo Coast is deep and thoughtful, with layers that are well worth getting to know. Ripe plum, black cherry, and raspberry reach out first, with a whisper of cedar and a wink of baking spice.