



7/8/2026

Appetizers:

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

Grilled Octopus – Hummus, tomato-cucumber-olives relish, salsa verde, crispy shallots, crispy chickpea, lemon zest, zaatar – 22

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:

Fennel & Apple Salad* – Shaved fennel and apple, arugula, Manchego dressing, toasted pistachio*, chives - 18

Beef and Broccoli Skillet – Thinly sliced filet mignon, broccoli, onion, bell peppers, crispy garlic, scallions, dried chili, sesame seeds, basmati rice – 36

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

Created by the innovative winemakers of The Prisoner Wine company, unfolds with 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.