



Dinner Menu

Raw

Yellowtail Crudo, Serrano, Truffle Soy Vinaigrette \$12
Oysters on the Half Shell | Half Dozen \$15 | Full Dozen \$30
Cocktail Sauce | Champagne Vinaigrette

Toasts

Burrata, Toasted Baguette, Tomato Confit, Garlic Bulbs, Basil Pesto, Balsamic \$10
Charred Corn & Cotija, Toasted Baguette, Smoked Paprika, Cilantro Creme \$10
Uni, Pumpernickel, Yuzu Creme Fraiche, Osetra Caviar \$20

Classic Bar Snacks

Crispy Chicken Sliders on Brioche Bun, Pickled Fresno Chiles, Truffle Aioli \$9
Steak Sliders on Brioche Bun, American Cheese, Pickle, Tomato, Onion, Mama's Sauce \$12
Smothered Tater Tots, Shortrib Chili, Aged Cheddar Cheese \$12
Plancha Seared Gulf Shrimp, Anchovy Butter, Toasted Baguette Crutons \$16

Vegetables

Crispy Garlic-Ginger Fries, Dipping Sauce \$7
Housemade Salt & Pepper Bar Chips, Onion Dip \$6
Creamy Yukon Potato Puree, Cultured French Butter \$9
Crispy Brussel Sprouts, Crispy Garlic, Slow Cooked Egg, Parmesan Cheese \$9
Crispy Cauliflower, Sesame Seeds, Korean Chili \$9
Truffle White Bean Hummus, Flatbread, Herbs, Extra Virgin Olive Oil \$11
Little Gem Salad, Radish, Cucumber, Ricotta Crostini \$12
Fresh Handmade Guacamole with Taro Chips \$9

Entrees

Baked Mac & Cheese, Peppered Bacon, Tomato, Green Onion, Smoked Cheddar Panko \$12
Lobster Grilled Cheese with Housemade Tomato Bisque \$14
Fresh Bucatini Pasta, Italian Pork Sausage, Leeks, Slow Cooked Egg \$17
Maine Lobster Roll on Buttered Brioche Bun, Chips \$18
5 oz Prime 28 Day Dry-Aged New York Steak, Chimichurri, Capers and Herbs \$19

Desserts

Panna Cotta, Strawberry Gelee, Candied Ginger, Gingerbread Crumble \$9
Molten Lava Cake, Raspberry Coulis, Sweet Cream Ice Cream \$9