

TO SHARE

AVOCADO TOAST \$10

V **VEG** Multi-grain, shaved apple, chia, olive oil, sea salt

GRILLED OCTOPUS \$17

Teardrop chili, crushed tomatoes, olives, garlic, grilled ciabatta

SPICY PROSCIUTTO BRUSCHETTA \$15

N'duja, burrata, fig jam

GRILLED CHICKEN SKEWERS \$13

Lemongrass, ginger, soy sauce, grilled scallion

TUNA TARTARE TACOS \$16

Sesame, avocado, cilantro, cucumber

SKIRT STEAK SKEWERS \$15

GF Charred lemon chimichurri, pickled peppers, grilled spanish onion

BAKED BRIE \$12

VEG Rosemary honey, blistered grapes, pistachio, basil

CHEESE & CHARCUTERIE \$18/25

Selection of meats and cheeses

BYO SEAFOOD TOWER

GF \$18 (6PC) Shrimp cocktail / \$18 Scallop ceviche / \$18 (1 LB) Marinated mussels
\$18 (6PC) / \$30 (12PC) East & West coast oysters / \$30 Whole lobster / \$30 (1/2 LB) King crab

THE OCEAN

\$140
Whole seafood tower

MAIN ENTREES

ORA KING SALMON \$27

Grilled broccolini, crushed chili, sopressatta, saffron emulsion

OLD WORLD GRAIN BURGER \$15

VEG Steel cut oats, quinoa, farro, roasted shishito, porcini mushrooms, gruyère, wheat bun

CONNECTICUT-STYLE LOBSTER ROLL \$19

Warm butter, chives, parsley, dill, lemon zest

8-OZ FILET MIGNON \$38

GF Black trumpet mushroom, asparagus, lobster mashed potato, foie gras butter

AMISH CHICKEN \$21

GF Rosemary-lemon vinaigrette, fingerling potato, baby sweet peppers

PAPARDELLE \$16

Sauce bolognese, grated parmesan, fresh basil, evoo

CLUTCH BURGER \$16

Double burger, red rock cheddar, onion jam, applewood smoked bacon, fried egg, dill pickle remoulade

BRAISED CAULIFLOWER \$14

VEG **GF** Green lentils, harissa spice, spinach, roasted garlic, greek yogurt

SCALLOPS \$26

Crispy bacon, fuji apples, avocado, fennel, arugula, pearl pasta

12-OZ NY STRIP \$30

Wildfire blue cheese crust, heirloom tomato, marinated baby red onions

COMPLIMENTS \$7

GRILLED ASPARAGUS

VEG **GF** Parmesan dressing, lemon zest

CHARRED SHISHITO PEPPERS

Bonito flake, soy sauce

MAC & CHEESE

VEG Cavatappi, three cheese blend
ADD: TRUFFLE \$10 / LOBSTER \$10

MASHED POTATOES

VEG **GF** Yukon gold, chives
ADD: TRUFFLE \$10 / LOBSTER \$10

PETITE SALAD

V **VEG** **GF** Mixed greens, cucumber, tomato, red onion, radish, creamy balsamic

GRILLED OYSTER MUSHROOMS

V **VEG** **GF** Roasted shallots, fine herbs

FRENCH FRIES OR SWEET POTATO FRIES

V **VEG** **GF** Sauce flight, garlic mayo, smoked chili aioli, malt vinegar remoulade
ADD: TRUFFLE \$10

BOWLS

BABY KALE \$13

Candied pecans, d'anjou pear, goat cheese, apple cider vinaigrette, crispy prosciutto

TUNA POKE \$18

Brown rice, mango chili sauce, avocado, radish sprouts, cucumber, ginger, sesame, nori

QUINOA TABBOULEH \$12

VEG **GF** Blueberries, feta cheese, mint, parsley, cilantro, spiced peanuts, sunflower seeds, lemon, olive oil
ADD GRILLED: STEAK \$7 / CHICKEN BREAST \$5 / SHRIMP \$7 / TOFU \$4 / TUNA \$7

SNACKS

KALE CHIPS \$4

V **VEG** **GF**

BEER NUTS \$5

VEG **GF**

LOADED POTATO CROQUETTES \$6

CRAB DIP \$9

PARMESAN KNOTS \$5

VEG

DESSERTS

CHAMPAGNE FLOAT \$13

Coconut sorbet, fresh berries, mint

FLOURLESS CHOCOLATE CAKE \$13

GF Chocolate mousse, vanilla creme, raspberry

MINI WAFFLE CONES \$9 (3PC)

Vanilla bean, chocolate or strawberry

FRESH CINNAMON DONUTS \$12

Ganache, creme anglaise, strawberry jam