



To Go Menu

chilled seafood

shrimp cocktail

gin cocktail sauce 21

appetizers

lobster risotto*

butter poached lobster tail, truffle risotto, crispy onions 25

wagyu meatballs

slow roasted tomato sauce, polenta croutons, parmesan cheese, basil 19

salad

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette 19

caesar salad*

parmesan cheese frico, garlic croutons, lemon zest 16

w/ grilled chicken 21

w/ chilled shrimp 24

entrees

jidori chicken scallopini

roasted pee wee potatoes, artichokes, tuscan kale, truffle chicken jus 32

crispy skin salmon*

beluga lentils, shaved fennel salad, citrus herb beurre blanc 36

from the grill

filet mignon*

8 ounces, santa carota beef, roasted tomatoes on the vine,
bearnaise sauce 49

dry aged new york strip*

12 ounces, santa carota beef, glazed maitake mushrooms,
shishito peppers 55

vegan menu

pan seared tofu scallops

butternut squash puree, shaved green apple, honey vinaigrette 18

vegan risotto

truffle risotto, herb salad, tofu puree, crispy onions 17

beluga lentils with vadouvan carrots

garlic confit, kale, watercress 18

sides 11 each

baked macaroni & cheese

smoked gouda, crispy prosciutto

wild mushrooms

shallot white wine glaze

potato puree

creme fraiche, chives

roasted cauliflower

capers, pine nuts, dried apricot

roasted brussels sprouts

honey sriracha lime glaze, sherry braised bacon lardons

dessert

peanut butter fudge cheesecake 11

bittersweet chocolate, salted caramel, innis & gunn whipped cream

beverages

selected specialty cocotails

all wines by glass

all beers

15% Gratuities will be added to all orders

*consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.