

SMALL PLATES

SEARED CRAB CAKE spicy caper remoulade, petite salad with lemon vinaigrette	17.00
HAAS AVOCADO GUACAMOLE* blue corn tortilla chips, tomato salsa	14.00
ANGUS MINI BURGERS brioche bun, foie gras butter, smoked Scotch bonnet pepper aioli, truffle Kettle chips	16.00
SMOKED SALMON TEA SANDWICHES red onions, cucumber, brioche, caper aioli, truffle Kettle chips	15.00
NEW YORK STEAK SANDWICH shaved steak, provolone cheese, pretzel bun, giardiniera, truffle Kettle chips	17.00
SHRIMP COCKTAIL half dozen chilled shrimp, horseradish cocktail sauce	20.00

LARGE PLATES

RAW BAR FOR TWO four chilled shrimp, four oysters, half pound crab claws, half Maine lobster, horseradish cocktail sauce, red wine mignonette	45.00
MEDITERRANEAN PLATE* classic hummus, red pepper hummus, toasted pita bread, marinated olives, feta cheese <i>additional pita bread 3.00</i>	16.00
JAMAICAN JERK CHICKEN WINGS mango barbecue sauce, blue cheese	20.00
ANTIPASTI PLATTER assorted charcuterie, mozzarella cheese, cornichons, mustard, pickled vegetables, toasted pretzel bread <i>additional pretzel bread 3.00</i>	19.00
BAKED ASIAGO CHEESE DIP* spinach, artichokes, olive lavosh crisps, Parmesan crisps	16.00
CHEESE FLATBREAD* smoked gouda, aged cheddar, marinara sauce	15.00
GREEK FLATBREAD braised lamb, crumbled feta cheese, marinara sauce	18.00
MUSHROOM ALFREDO FLATBREAD* sautéed wild mushrooms, parmesan alfredo sauce	16.00

KITCHEN IS OPEN DAILY FROM 11:00AM TO MIDNIGHT

2/2015

*DENOTES VEGETARIAN ITEM