



RAW BAR

Freshly Shucked Oysters on the Half Shell ^{GF†}

horseradish cocktail sauce | yuzu kosho mignonette

Half Dozen

25

Full Dozen

45

Jumbo Shrimp Cocktail horseradish cocktail sauce | lemon | saltine crackers

24

Raw Bar for Two ^{GF†}

75

cold water lobster tail | four oysters on the half shell | half dozen jumbo shrimp | horseradish cocktail sauce | yuzu kosho mignonette | Calabrian chili aioli

add European-style drawn butter for an additional \$3

Seafood Tower ^{GF†}

125

cold water lobster tails | dozen oysters on the half shell | dozen jumbo shrimp | horseradish cocktail sauce | yuzu kosho mignonette | Calabrian chili aioli

add European-style drawn butter for an additional \$3

STARTERS

Pull Apart French Bread* grass-fed butter | roasted garlic

9

Burrata* roasted squash | orange mostarda | toasted multigrain

16

Grilled Octopus Salad ^{GF†} marinated chickpeas | smoked sundried tomato | pine nuts

18

Lobster Bisque ^{GF} fennel | petite smoked salmon croquette

14

Caesar Salad local little gem romaine | SarVecchio parmesan | herb bread crumbs

13

Baby Green Salad* ^{GF} radish & cucumbers | cider honey vinaigrette

11

A minimum of one main course per person is required. Please notify your server of any dietary restrictions or food allergies.

Consuming raw or undercooked foods may increase your risk of food related illness.

*Denotes a Vegetarian item ^{GF}Denotes a Gluten Free item [†]Denotes a raw or undercooked food



MAIN COURSE SELECTIONS

Roasted Alaskan Halibut ^{GF} artichokes brown butter capers golden raisins	43
Sorghum Glazed Salmon ^{GF†} kale sunchokes pumpkin seed salsa verde	34
Roasted Cauliflower ^{*GF} toasted oats “risotto” pecorino black pepper	29
Spiced Garbanzo Beans ^{*GF} brown rice pilaf coconut greens	29
Roasted Chicken ^{GF} half Green Circle chicken roasted potatoes giardiniera roasted chicken jus	35
Spice Braised Short Ribs ^{GF} Janie’s Mill corn grits roasted shallots	37
Lemon Pepper Roasted Lamb Chops ^{GF†} warm sprouted lentil salad	48
7 oz. Center Cut Grilled Filet of Beef ^{GF†} red wine jus	53
14 oz. New York Strip Steak ^{GF†} red wine jus	59
Surf & Turf ^{GF†} herb & garlic pommes duchesse Chinese broccoli miso butter <i>add European-style drawn butter for an additional \$3</i>	80
Signature Selection Ribeye ^{GF†}	MP

SIDE DISHES

Buttery Whipped Potatoes ^{*GF}	10
Creamed Corn ^{*GF} crushed corn nuts	10
Olive Oil Roasted Potatoes ^{*GF} fried rosemary	10
Roasted Broccoli ^{*GF} roasted garlic SarVecchio parmesan	10

DESSERTS

White & Dark Chocolate Mousse Cake dark chocolate & salted caramel sauces	10
Vanilla Bean Crème Brûlée ^{*GF} buckwheat sablé	9
Mutsu Apple Crisp ^{*GF} coconut sorbet almond crumble	9

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