

Nibbles

Ⓞ Truffled Pistachios \$6

Ⓞ Warm Spiced Olives \$4

Housemade Ricotta \$6

black mission fig compote, toasted baguette

Ⓞ Gluten Free Flatbread \$10

arugula-basil pesto, aleppo, parmesan cheese

Appetizers

Ⓞ Butternut Squash Soup \$10

coconut milk, sriracha crème fraîche, chives

Ⓞ Chopped Salad \$11

chickpeas, green beans, carrots, kalamata olives, pistachios, feta cheese, creamy lemon vinaigrette

Ⓞ Bazin's Salad \$11

mesclun greens, candied pecans, Hook's blue cheese, pickled onions, apples, aged balsamic dressing

Eggplant Rollatini \$10

ricotta, fontina cheese, prosciutto, basil, plum tomato sauce

Smoky, Spicy, Cheesy Chicken Empanadas \$12

salsa fresca, crema, queso blanco

Basil-Pesto Arancini \$10

fresh mozzarella, basil, tomato sauce

Ⓞ Stuffed Portobello \$11

baby spinach, sun-dried tomatoes, pine nuts, goat cheese, balsamic syrup

Ⓞ Burrata Salad \$14

roasted cauliflower, butternut squash, mushrooms, baby arugula leaves, harrisa vinaigrette

Ⓞ Balsamic Roasted Beet Salad \$12

candied orange, pistachios, goat cheese, quinoa granola, passion fruit vinaigrette

Jumbo Lump Crabmeat Spring Roll \$13

asian slaw, ginger-mustard vinaigrette

Ⓞ Mama's Meatballs \$13

soft mascarpone-polenta, parmesan fried egg

Crispy Oysters \$12

country ham, creamed spinach, creole aioli

Potato-Onion Ravioli \$14

warm Maine lobster

Ⓞ Spicy Shrimp Lettuce Wraps \$14

rice noodles, roasted peanuts, tomato, cilantro

Entrées

Ⓞ* **Maple-Miso Chilean Sea Bass \$38**
wasabi mashed potatoes, baby spinach,
tamari-ginger sauce

Mushroom Crusted Wild Rockfish \$26
parmesan orzo, garlicky spinach,
crispy onions, porcini sauce

Ⓞ **Crispy Branzino \$24**
almond basmati rice, parmesan- arugula,
roasted red pepper sauce

Ⓞ **Blackened "Atlantic" Swordfish \$24**
grilled potatoes, broccolini, tomato-black olive sauce

Linguine Jumbo Shrimp & Maine Scallops \$25
onions, tomatoes, garlic-parsley sauce,
toasted bread crumbs

Gemelli Pasta \$20
sweet Italian sausage, smoked mozzarella, broccolini,
roasted garlic, red grapes, tomato-rosa sauce

Ⓞ **Wild Mushroom Risotto \$19**
Add 4 Garlic Shrimp \$8
roasted butternut squash, aged gouda,
rosemary, porcini sauce

Ⓞ **"Creekstone Farms" Braised Short Ribs \$26**
potato puree, garlicky spinach,
pickled mustard seeds, white truffle cream

Ⓞ* **Grilled Filet Mignon \$38**
garlicky broccolini, grilled onion & bacon salsa,
blue cheese scalloped potatoes, port wine sauce

Crispy Veal Romano \$26
fried eggplant, prosciutto, peas, fontina cheese
marsala wine sauce

Ⓞ **Coconut-Red Curry Roasted Chicken Breast \$20**
broccolini, roasted peanuts, scallions, basmati rice

Ⓞ **Tamari-Honey Marinated Pork Tenderloin \$24**
vanilla sweet potatoes, brussel sprouts, dried cherry sauce

Sides

Ⓞ **Potato Puree \$7**

Parmesan Orzo \$8

Ⓞ **Vanilla Sweet potatoes \$8**

Garlic-Herb French Fries \$7

Ⓞ **Blue Cheese Scalloped Potatoes \$8**

Ⓞ **Green Beans with lemon and almonds \$7**

Ⓞ **Brussels sprouts, bacon, onions, balsamic \$8**

Ⓞ **Grilled Broccolini with roasted garlic dressing \$7**

Broccoli Frito with Pickled Pepper Aioli and Parmesan \$8

*THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.

Ⓞ INDICATES GLUTEN FREE