

SMALL PLATES

TUNA TARTARE 12

TOSSED IN A GINGER SAUCE WITH GRILLED ONIONS, CILANTRO
SERVED ON A CRISPY CORN TORTILLA

SAUTÉED MUSSELS 12

TOSSED IN A GINGER CREAM SAUCE

JUMBO LUMP CRAB CAKE 14

RAVIGOTE, MIXED GREEN, JICAMA, BELL PEPPER, CABBAGE,
LEMON VINAIGRETTE

ARTICHOKE SPINACH DIP 8

TANDOORI NAAN FLATBREAD CHIPS

PANKO SHRIMP & HORSERADISH 11

JAPANESE STYLE BREADED SHRIMP WTH HORSERADISH
DIPPING SAUCE

BLACK AND BLUE TUNA 12

SEARED TUNA TOPPED WITH A SWEET LEMON CHILI GLAZED
SERVED OVER SHREDDED LETTUCE, CABBAGE, JICAMA AND
BELLPEPER

WILD BOAR SAUSAGE BRUSCHETTA 10

TOMATO, CARAMELIZED ONIONS AND CAPERS WITH GRILLED
FLATBREAD

TODAY'S SOUP 4

COMFORT

*MARKET MAC-N-CHEESE 13

INFUSED IN A CREAMY CHEESE MACARONI

*SHRIMP WITH GRITS 14

LOCAL YELLOW GRITS, SOFRITO, GREEN ONION

*PARMESAN CRUSTED CHICKEN PASTA 13

*BLACK SHRIMP CARBONARA 15

BLACKENED SHRIMP, PENNE PASTA, PANCETTA, CHIVES, PARMESAN
CREAM SAUCE (ADD EGG YOLK N/C)

PAELLA 15

SPANISH RICE WITH MUSSELS, CLAMS, SHRIMP, AND SCALLOPS

BRAISED BEEF SHORT RIB PAPPARDELLE 14

SLOW COOKED WITH RED WINE REDUCTION OVER MUSHROOM
TOMATO CREAM SAUCE, PAPPARDELLE NOODLES

CIOPPINO SEAFOOD STEW 15

TOMATO BASIL CREAM STEW WITH MUSSELS, CLAMS,
SHRIMP, AND SCALLOPS

PAPPARDELLE 14

GINGER SESAME OIL CREAM SAUCE, SHRIMP, SCALLOPS,
MUSSELS, AND CLAMS

LINGUINE SHRIMP SAUTE 14

LINGUINE, BLENDED SAUCE OF CAPERS, KALAMATA OLIVES,
PEPPERONCINIS, SPINACH, MUSHROOMS, TOMATO, OLIVE OIL,
AND SAUTÉED SHRIMP

TURKEY MEATLOAF LASAGNA 12

TURKEY MEATLOAF LAYERED WITH LASAGNA NOODLES,
ROASTED RED PEPPER, AND SPINACH MARINARA SAUCE
SERVED WITH A CAESAR SIDE SALAD

BLACKENED MAHI MAHI PICATTA 15

FRESH SPINACH, LINGUINE, BLENDED SAUCE OF CAPERS,
KALAMATA OLIVES, PEPPERONCINIS, MUSHROOMS AND
LEMON-GARLIC SAUCE

WILD BOAR LINGUINE PESTO 13

WILD BOAR SAUSAGE, LINGUINE, PESTO OF ROASTED
PEPPERS, GARLIC, BASIL, TOMATO, OLIVE OIL, WALNUTS,
AND PARMESAN CHEESE.

(ALSO AVAILABLE WITH PAPPARDELLE PASTA)

PLATE OF GREENS

*BEET CAPRESE 11

FRESH MOZZARELLA, BEETS, BASIL, BEEF STEAK TOMATOES,
BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL

*ARUGULA & BEETS 10

WATERCRESS, CURRY CHICKPEAS, GOAT CHEESE, BEETS,
WALNUTS, HONEY GOAT BALSAMIC

*ADD CHICKEN 4

CAESAR SALAD 6

ROMAINE LETTUCE, CROUTONS AND PARMESAN
CHEESE WITH CAESAR DRESSING

CHICKEN PENNE AND SPINACH SALAD 11

HOT PENNE PESTO, FRESH SPINACH SALAD, BALSAMIC
VINAIGRETTE, CABBAGE, JICAMA, FETA CHEESE, PECANS,
WITH CRUSTED OR ROSEMARY GRILLED CHICKEN

SALMON KALE CAESAR 14

KALE LEAF, CAESAR DRESSING, CAPERS AND HOMEMADE
CROUTONS

OPEN-FACED BEEF TENDERLOIN ON RYE 12

RYE TOAST, DISPREAD, THINLY SLICED TENDERLOIN, SAUTÉED
SPINACH, FETA AND MOZZARELLA

*SERVED WITH A DISTRICT SIDE SALAD

ROSEMARY GRILLED CHICKEN CAESAR 11

ROMAINE, MIXED GREEN, CROUTONS AND PARMESAN,
CAESAR DRESSING

BLACKENED MAHI-MAHI SALAD 14

BLACKENED MAHI FILET SERVED OVER ROMAINE, MIXED
GREENS, CABBAGE, DICED TOMATOES, CELERY, JICAMA,
PECANS AND LEMON-GARLIC VINAIGRETTE

PANKO CHICKEN SALAD 12

PANKO BREADED CHICKEN, ROMAINE, MIXED GREENS,
CABBAGE, CELERY, DICED TOMATOES, JICAMA, PARMESAN,
FETA, PECANS AND LEMON-GARLIC VINAIGRETTE

FORK & KNIFE

*HINES PORK OSSOBUCCO 18

BRAISED PORK SHANK WITH TRUFFLE, RISOTTO,
AND GRILLED ASPARAGUS

*BEEF TENDERLOIN FRITTES 21

GRILLED ASPARAGUS AND STEAK FRIES

ARTICHOKE SPINACH STUFFED CHICKEN 13

TOPPED WITH A MEDITERRANEAN SAUCE. SERVED
WITH BARLEY RISOTTO AND BROCCOLI.

BLACKENED MAHI TOSTADA 14

BLACKENED MAHI FILET, BLACK BEANS, LEMON-GARLIC SLAW,
PICO DE GALLO & FETA CHEESE. SERVED ON A CRISPY CORN
TORTILLA

SESAME SOY GLAZED SALMON 15

BARLEY RISOTTO, MUSHROOMS, SHAVED CARROT,
SESAME SEEDS, GREEN ONIONS, ASPARAGUS

*NEW ITEM ON THE MENU

BURGER & STEAK FRIES

OLD SCHOOL
SWEET MESQUITE

NEW SCHOOL
SLOW DOUGH

CHICAGO FLATBREAD
TANDOORI NAAN

WHEAT BREAD

*SUBSTITUTE OUR NON DAIRY SPREAD

*AMERICAN USA 13

HOMEMADE PATTY, FRIED EGG, BACON, AGED AMERICAN CHEESE

TENDERLOIN PHILLY CHEESE STEAK 13

GRILLED ONIONS, BELL PEPPER, WHITE CHEDDAR, MOZZARELLA, DISPREAD ON WHITE BREAD

BRAISED BEEF SHORT RIB 14

(ADD FRIED EGG, NO CHARGE) BRUSSEL BACON COLESLAW, WHITE CHEDDAR, ONIONS, GRILLED POBLANO, AVOCADO

VENISON 16

TOPPED WITH JULIENNE PEPPERS, MUSHROOMS, CARAMELIZED ONIONS, AND BACON

CHOPPED BRUSSEL ICE BURGER 14

BUNLESS HOMEMADE ANGUS PATTY OVER SHREDDED ICEBERG, BRUSSEL SPROUT, ONIONS, APPLE SMOKED BACON COLESLAW
TOPPED WITH WHITE CHEDDAR, ROASTED TOMATOES, AVOCADO, POBLANO PEPPERS, JALAPEÑOS AND STEAK FRIES
(WITH SLOW DOUGH BUN, N/C)

CRAB CAKE 15

CRAB CAKE PATTY, AVOCADO, CHARRED ONION, POBLANO PEPPER, APPLE SMOKED BACON, AND ROASTPER SAUCE

FRENCH PRIME PORK CHOP 15

PORK RIBEYE, DRY AGED WHITE CHEDDAR, CARAMELIZED ONIONS, AND TRUFFLE TARRAGON MUSTARD AIOLI

GRILLED SALMON 15

ROASTED PEPPER SAUCE, ARUGULA, AND AVOCADO

SEARED SUSHI TUNA (TEMPURA N/C) 14

AHI TUNA, ROASTPER SAUCE, CILANTRO, AND CABBAGE

MAHI MAHI 15

TERIYAKI MARINATED MAHI MAHI, CILANTRO, RED CABBAGE, AND ROASTPER SAUCE

AKAUSHI JAPANESE WAGU BEEF 16

WHITE DRY AGED CHEDDAR, CARAMELIZED ONIONS, AND TRUFFLE TARRAGON MUSTARD AIOLI

KOBE JAPANESE BEEF 15

KOBE BEEF PATTY WITH MOZZARELLA, CARAMELIZED ONIONS AND DISPREAD
(RECOMMENDED WITH TRUFFLE TARRAGON MUSTARD AIOLI)

BISON BUFFALO 14

BUFFALO MEAT (ONLY 3% FAT!), MIXED GREEN, TOMATO, ONIONS, PICKLES AND DISPREAD

PARMESAN CRUSTED CHICKEN 10

ARUGULA, MOZZARELLA, ONION, AND DISPREAD
(ADD PESTO NO CHARGE)

TANDOORI NAAN PIZZAS

ARUGULA 10

LIGHT MOZZARELLA, ARUGULA, GORGONZOLA
AND ROASTED TOMATO SAUCE

WILD BOAR SAUSAGE AND PEPPERONI 12

JULIENNE PEPPERS, MOZZARELLA, BASIL,
LIGHT PESTO, PARMESAN

SAUTÉED SPINACH FETA 9

MARINARA SAUCE, MOZZARELLA, FETA,
SAUTÉED SPINACH, ONION, GARLIC

PESTO CHICKEN 11

MOZZARELLA, ROSEMARY GRILLED CHICKEN, TOMATOES,
FETA CHEESE, AND PESTO SAUCE

GARDEN 9

PECANS, FETA, BELL PEPPERS, MUSHROOMS, OLIVES,
MOZZARELLA AND PESTO SAUCE

FOUR CHEESE 9

GORGONZOLA, MOZZARELLA, FETA, PARMESAN,
TOMATO BASIL RELISH AND MARINARA SAUCE

Add Ons

TRUFFLE TARRAGON MUSTARD AIOLI 1

WHITE DRY AGED CHEDDER 1

SWEET POTATO FRIES 2

GORGONZOLA CHEESE 1

MOZZARELLA CHEESE 1

APPLE SMOKED BACON 2

STEAK FRIES 2

SALAD 2

Sweet Tooth 5

HOMEMADE BANANA BREAD PUDDING

VANILLA BEAN CREME BRULEE
TOPPED WITH FRESH FRUIT

SELECTION OF ASSORTED CAKES

TRES LECHES CAKE