

STARTERS

CRISPY CALAMARI \$18

Sweet & Spicy Peppers, Goat Cheese, Arugula

TUNA TATAKI \$22 (DF)

Sesame Crusted Tuna, Avocado, Crispy Wonton, Asian Slaw

MAINE LOBSTER CRISP \$32 (GF, DF)

Cold Water Lobster, Potato Crisps

CRISPY BRUSSELS SPROUTS \$14 (GF, V)

Maple, Sriracha, Black Sesame

HERBED FOCACCIA \$8 (V)

Olive Oil

GUACAMOLE & CHIPS \$18 (GF, V)

Crispy Corn Tortilla Chips

BURRATA \$18 (VG)

Wildflower Honey, Country Bread

POLENTA BITES \$14 (GF, VG)

Sambal Aioli, Aged Grana

SALADS

KALE CAESAR \$15

Housemade Caesar, Brioche Crouton, Shaved Parmesan
Add Grilled Chicken \$10, Grilled Shrimp \$12

GREEK SALAD \$18 (VG, GF)

Baby Romaine, Kalamata Olives, Tomatoes, Red Onion, Cucumber, Feta, Red Wine Vinaigrette
Add Grilled Chicken \$10, Grilled Shrimp \$12

WOOD OVEN PIZZA

NEAPOLITAN \$19 (VG)

San Marzano, Fresh Mozzarella, Basil

WHITE TRUFFLE \$23 (VG)

Fontina, Mozzarella, Arugula & Lemon Zest

PEPPERONI \$21

Ezzo Pepperoni, San Marzano, Fresh Mozzarella, Basil

ENTREES

MOULES DUJOUR \$32 (GF)

PEI Mussels, Fries & Lemon Aioli

MISO CHILEAN SEA BASS \$44 (GF, DF)

Chinese Broccoli, Seafood Broth

SESAME GRILLED SHRIMP \$35 (DF)

Cool Soba Noodles, Cabbage Slaw, Kim Chi

WOOD OVEN ROASTED BRANZINO \$40 (GF, DF)

Gigante Bean Salad, Citrus Dill Vinaigrette

PAN ROASTED FAROE ISLAND SALMON \$33 (GF)

Asparagus, Saffron Beurre Blanc

RED WINE BRAISED SHORT RIB \$45 (GF)

Creamy Grits, Crispy Shallot, Gremolata

GRILLED 8oz FILET \$60 (GF)

Skillet Potato, Truffle Cream Sauce

DRY AGED 14oz PORK CHOP \$44 (GF, DF)

Fennel, Apple, Hazelnut, Orange Reduction

CHICKEN MILANESE \$32

Arugula, Confit Tomatoes, Shaved Grana

VEGAN BOLOGNESE \$22 (V)

Paccheri Pasta, Wild Mushrooms, Tomato

SLOATSBURGER \$32

8oz Patty, Thick Cut Bacon, Point Reyes Blue Cheese, Confit Mushrooms, Brioche Bun. Served with Fries

SIDES

SOBA NOODLES \$12 (V)

Kim Chi, Cabbage Slaw, Tahini Ranch

VALLEY ROCK POTATOES \$11 (V)

Crispy Fingerlings, Herb Sea Salt, Ketchup

SAUTEED CHINESE BROCCOLI \$12 (GF, DF)

Garlic Ginger Dashi

CREAMY GRITS \$12 (GF, VG)

TRUFFLE FRIES \$13 (GF, VG)

Truffle Ketchup, Aged Grana