



## SHAREABLES

### QUESO ASADERO GF

fresh pico de gallo/white corn tortilla chips  
chile chorizo \$1/fresh avocado \$1

### BUFFALO QUAIL WINGS GF

garlic butter hot sauce/house-made blue cheese dressing

### GRILLED BRIE

roasted plums/saba reduction/roasted garlic/  
toasted baguette/white truffle honey

### NEW ZEALAND LAMB POPS GF

grilled lamb chops/brandied peppercorn veal demi

### GRILLED CHEESE

fontina and smoked gouda cheese sandwiches/  
mini cup of fire roasted tomato basil soup



### MEATBALL CARBONARA GF

porcini mushroom  
risotto/oven roasted  
meatballs/  
pancetta cream

### HONEY TRUFFLE DUCK POMME FRITES GF

house cut russet potatoes crisped in duck fat/  
white truffle honey/oven roasted shallot aioli

### CHICKEN N' WAFFLES

fried chicken/homemade mini waffles/vt maple syrup

### AHI TUNA GF

pan seared yellow fin tuna/wasabi cream/  
honey ginger soy/fortune cookie (cookie is not gf)

### SKILLET LOBSTER MAC N' CHEESE

maine lobster/smoked cheddar/fontina/parmigiana

### COCONUT SHRIMP GF

fresh coconut flaked shrimp/  
grilled pineapple/sweet thai chili



## SALADS

avocado \$2 / chicken \$4

tuna\* salmon\* sirloin steak\* \$6

### TURNIP THE BEET

local golden ball turnips/purple  
& christmas beets/micro green  
arugula/pink peppercorn thyme  
vinaigrette

### THE HARVEST

baby romaine/micro spinach/red  
delicious apples/honey roasted  
pecans/dried cranberries/orange  
supreme/aged balsamic marjoram  
vinaigrette

### MEZZALUNNA

tri color grape tomatoes/english  
cucumber/red onion/hand torn  
basil/ciliegrine mozzarella/evoo  
saba vinaigrette/chapati flatbread

### THE WONTON

napa cabbage/julienne carrots/  
scallions/cilantro/soy roasted  
peanuts/crispy wontons/sesame  
ginger soy vinaigrette

### IN YOUR FACE CAESAR

romaine hearts/garlic caesar  
dressing/shaved parmigiano-  
reggiano/herbed croutons

## HANDHELDS

served with fries or duck fries for \$1.50

gluten free bun \$3.50



### CLASSIC REUBEN

toasted marble rye/house made  
corned beef/edelweiss swiss  
cheese/1000 island dressing

### BLACK BEAN CHIA

free from harm bacon/spinach/  
triple cream brie/grilled red  
onion/l.t.

### THE CUBAN

braised berkshire pork/smoked  
ham/swiss cheese/creole  
mustard/toasted telera roll

### POLPETTA PANINI

pan seared meatballs/telera roll/  
provolone/marinara diablo/fresh  
basil

### SERRANO MISSION FIG PANINI

triple cream brie/prosciutto san  
danielle/mirco green arugula/  
white truffle honey

## CHEF INSPIRED PLATES

### GRILLED PETIT FILET\* GF

local seasonal vegetables/brandy peppercorn sauce/  
potato au gratin

### JUMBO LUMP CRAB CAKE\* GF

avocado salad/roasted sweet corn/micro cilantro/  
beurre blanc sauce/julienne fried red beets



### KATSU GLAZED GRILLED WILD SALMON\* GF

ginger sauteed mexican papaya/  
golden pea sprouts/garlic bok choy/miso broth

### PAN SEARED DAY BOAT SCALLOPS GF

house cured berkshire pork belly/  
lavender acorn squash puree/chive lemon butter sauce



## FLAT BREADS

fried egg \$2 / chicken \$4

gluten free \$4

### TRUFFLE SAN MAZANO

sliced black truffle/seasonal  
mushrooms/hand-torn basil/  
oregano/pancetta/fresh  
mozzarella

### THE GREEK

gyro style lamb/artichoke hearts/  
kalamata olives/feta/tomatoes/  
pepperoncinis/tzatziki/mint

### ITALIAN

pepperoni/prosciutto/spicy italian  
sausage/smoked bacon/taleggio/  
provolone/shaved parmigiano-  
reggiano

### GOAT CHEESE MARGHERITA

thinly sliced tomatoes/roasted  
garlic/fresh basil/chevre/fresh  
mozzarella

## SPECIALTY BURGERS

served with fries or duck fries \$1.50

avocado \$2 / fried egg \$2 / gluten free \$3.50



### CHEF'S CLASSIC\*

8oz grilled angus/toasted house  
made bun/tillamook cheddar/  
applewood smoked bacon/l.t.o.

### STEAKHOUSE\*

8oz grilled angus/tobacco onions/  
smoked cheddar/steak sauce/l.t.o.

### FRITO PIE\*

8oz grilled angus/toasted house  
made bun/smoked cheddar/chile  
con carne/fritos/grilled onions &  
jalapenos

## MIX & MATCH SLIDERS

2 for \$9.50 / 3 for \$14  
gluten free bun \$2 per

### BROWN BUTTER LOBSTER ROLL

maine lobster/chives/  
roasted shallot aioli

### PRIME RIB

shaved angus ribeye/horseradish cream/  
caramelized onions/baby arugula



**BUFFALO CHICKEN**  
danish blue cheese/garlic butter hot sauce

### BUTTERMILK BISCUIT BURGER

housemade clover honey biscuit/grilled angus beef/  
aged cheddar/caramelized onions