

SALADS

Summer Greens and Nectarines		8
With goat chees	0	
Quinoa Corn With cilantro, cl	8	
With cilantro, chives, red onion and a lemon lime dressing House Salad Spring mix, cherry tomatoes and a creamy herb dressing Caesar Salad Fresh romaine, home-made dressing, shaved parmesan and croutons		6
		0
		8
	summer Bean Salad	10
With roasted be	eat and a dill sunflower vinaigrette	
Additions		
Chicken	6	
Salmon	10	
Filet	14	
Entre	ees	
Filet Mignon	26	
New your St	23	
Creamy garlic n	10	
Pot Roast (8 Beef braised for	18	
Seared Salm	18	
Lentils, mirepoi		
Miso Halibut	20	
Halibut marinat	47	
Herb Roaste Roasted fingerli	17	
Quinoa & Wi	12	
Roasted summer vegetables, spinach, tomatoes and portobello		
	sted AHI Tuna	20
Gojuchang saud	ce (mildly spicy), sautéed bok choy, carrots and barley	
Tapa:	S	
Braised Pork	7	
Blueberry musta		
Sausage Plan Artisan sausage	8	
Arbrondigas	6	
Home-made me	· ·	
Togarashi Seared Shrimp		12
Crispy shrimp seared with Japanese seven-spice		_
House Slider	rs	7





Two home-made veal, pork and beef sliders

Lobster Mac & cheese	14
Manchego cheese, panko and lobster Ahi Tuna Tartar	14
Soy dressing, cucumber, shallots and citrus miso	
Beef tips	12
Filet mignon, creamy garlic mash and red wine demi-glaze	
Papas Bravas	6
Cajan potatoes with mild spicy aioli	
Samosas	6
Pastry stuffed with traditional spiced potatoes	_
Bacon Wrapped dates Medical dates wrapped in smaked been	5
Medjool dates wrapped in smoked bacon Cheese Plate	14
Artisan cheeses and fresh fruit	17
Boquerones	6
Marinated white anchovies, basil crispy garlic and crostini's	
Marinated Olives	5
Citrus, fresh herbs and roasted garlic	
Desserts	
Cream Brulee	8
Traditional vanilla crème brûlée	
Flourless Chocolate Cake smore	8
Rich bitter sweet chocolate, marshmallow and ginger snaps	
CheeseCake	8
Home-made vanilla cheesecake Cheese Plate	9
Artisan cheeses and fresh fruit	7
Brown Betty	8
Strawberry	

