



Sunday, May 18, 2025

:: STARTERS ::

SHRIMP & CALAMARI SALAD

celery, castelvetrano olives, capers, lemon, olive oil 21

SALMON MEATBALLS

lemon dill crema, pickled fresno chili 16

CRISPY PURPLE POTATOES

sour cream & ramp dip 14

BEEF TARTARE

truffle potato chips, horseradish, red wine aioli 19

:: ENTREES ::

CENTER CUT SWORDFISH/BIG EYE TUNA

teriyaki noodles, avocado, pineapple pico de gallo 46

BERKSHIRE PORK CHOP

crispy potato, bacon jalapeno slaw, wholegrain mustard aioli 42

PRIME NEW YORK STRIP STEAK

whipped potato, grilled wild ramps, oyster mushrooms, red wine demi 68





:: COCKTAIL SPECIALS ::

CORAL REEF

hendrick's oasium, Cointreau, lillet, fresh lemon, rhubarb 16

AZTEC OLD FASHIONED

casamigos reposado, honey, cardamom bitters orange twist 20

:: WINE FEATURES ::

MARCHESI DI BAROLO

barbera

piedmont, italy

10gls/15qt

CAMILLO MONTORI

pecorino

abruzzo, italy

11gls/16.50 qt

:: CORAVIN SELECTIONS ::

DUCKHORN MERLOT

2021 napa valley, california 97pts

30gls/45qt

FLOWERS PINOT NOIR

2022 sonoma coast, california 93pts

29gls/43.5qt

ORIN SWIFT 8 YEARS IN THE DESERT

2022 napa valley, california 92pts

22gls/ 33qt

CAKEBREAD CABERNET

2021 napa valley, california

40gls/60qt

SAN GIORGIO UGOLFORTE BRUNELLO

2018 tuscany, italy 96pts

30gls/ 45qt

