



Thursday, September 18, 2025

:: STARTERS ::

AHI TUNA TACOS

wasabi, sweet soy, pickled ginger 21

FAROE ISLAND SALMON MEATBALLS

pickled fresno chili, lemon, dill aioli 18

SMOKED SALMON TOAST

calabrian chili, cucumber, dill, lemon 18

WOOD FIRED JIMMY NARDELO PEPPERS

whipped gorgonzola, toasted pine nuts, aged balsamic 18

:: ENTREES ::

HALIBUT

sweet corn, wild rice, marinated cherry tomatoes, thai basil 49

CAVATAPPI

*sausage, spinach, hot cherry peppers, spicy vodka sauce,
asiago 35*

PORK CHOP CAPRESE

local heirloom tomatoes, fresh mozzarella, aged balsamic 44

PRIME NEW YORK STRIP STEAK

beer battered onion rings, malt vinegar aioli 68

