



Lunch

Bites

Shiitake Tuna Tartare <i>Shiitake Mushroom, Asian Pear, Crispy Wonton, Spicy Aioli</i>	14
Korean Beef Dumplings <i>Galbi Braised Beef, Gochujang San Bai Su, Kimchi Slaw</i>	15
Cheese Plate <i>Chef's Choice (3) House Bread, Fruit</i>	14
Soup <i>House Made Daily Soup</i>	Cup - 9 /Bowl - 12

Greens

Mediterranean Chop <i>Grilled Artichokes & Shitakes, Fresh Tomato, Sun Dried Tomatoes, Kalamata Olives, Feta, Hearts of Palm, Mediterranean Vinaigrette - Salami or Grilled Chicken</i>	Half - 14 /Whole - 19
Classic Cobb <i>Boneyard Bacon, Grilled Chicken, Romaine, Medium Boiled Egg, Red Onion, Tomato, Avocado, Green Goddess Dressing</i>	16
Aviator Caesar <i>Hearts of Romaine, House Made Croutons, Raw Egg Garlic-Anchovy Dressing</i>	15
Spicy Miso Shrimp Salad <i>Black Kale, Napa Cabbage, Mizuna Greens, Crispy Noodles, Sesame Ginger Miso Dressing</i>	19

Sandwiches

(All Sandwiches served with Frites or Arugula Salad)

Soup & Grilled Cheese <i>Daily Soup and Rotating Grilled</i>	15
Fresh Fire-Roasted Albacore Tuna Salad Sandwich <i>Fresh Herbs, Caper Aioli, Red Onion, Tomato, Greens, Fresh Croissant</i>	Half - 14 /Whole - 19
Jewish Brisket <i>House Made Corn Rye, Horseradish Mustard, Russian Dressing</i>	Half - 15 /Whole - 20
Cuban Turkey Melt <i>Garlic Citrus Roasted Turkey, Mustard Aioli, Avocado, Pickled Onions, Mojo de Ajo</i>	16
French Philly Steak Sandwich <i>Thin Sliced Steak, Croissant, Boursin Cheese, Sautéed Onion and Fennel, Cornichons</i>	19
Burger <i>American Wagyu, Cheddar, Grilled Onion, 1000 Island, Bacon, Lettuce, Tomato, Pickle</i>	17

All our breads and rolls are made fresh from scratch in-house daily

Entrees

Fish Tacos <i>Pineapple-Ginger Grilled Opah, Green Papaya Slaw, Chile Crema, Fresh Potato Chips</i>	16
Steak Frites <i>Petite CAB New York Strip, Chimichurri -or- Soca Steak Sauce, Frites</i>	24
Spicy Shrimp Flatbread <i>Fra Diavolo Sauce, Fresno Chilies, Burrata, Balsamic Reduction</i>	19
Provencal Pasta <i>Fresh Pasta, Ratatouille Marinara</i>	16

Wood Fired Grill

(All Available Pan Grilled by Request)

10oz Creekstone Prime New York	48
14oz Creekstone Prime Ribeye	54
8oz American Wagyu Flatiron	39
6oz C.A.B. Filet	38
10oz C.A.B. Filet	48
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30-Day Dry-Aged Creekstone 32 oz Prime Tomahawk <i>Oak Grilled Bone-In Ribeye, Jus du Boeuf</i>	120
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18oz Kurobota Bone-in Pork Chop <i>(Cuban Brine, Served with Mojo de Ajo)</i>	42

Complimentary Sauces & Butters

(Choose One - Each Additional \$4)

Chimichurri or SOCA Steak Sauce
Red Wine Bone-Marrow Butter
Peruvian Aji Panca Chile Butter

Enhancements

Blue Cheese Crust	7
Seared Hudson Valley Foie Gras	20

Sides

Frites, Meyer Lemon Aioli	6
Duck Fat Potatoes, Meyer Lemon Aioli	10
Roasted Heirloom Cauliflower	10

Beverages

Iced Tea	4
Mexican Coke/Sprite	4
Diet Coke (Can)	4
Bundaberg Ginger Beer	4
Fresh Squeezed Lemonade	5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All aioli made from raw egg. Not all ingredients are listed - please advise your server if you have food allergies.
We welcome your well-behaved children.