



SHARED

TUNA POKE * | 14

yellowfin tuna, scallion, radish, cucumber, charred pineapple, sesame, wasabi avocado mousse, furikake lavosh

WHITE TRUFFLE OIL MAC & CHEESE | 10

wild mushrooms, smoked mozzarella, panko crumbs
pancetta | 5 bacon | 3 jalapeno | 1 butter poached lobster | 7

SPICY ROASTED CAULIFLOWER | 11 ☞

cumin spiced, greek yogurt chimichurri, cilantro

CALAMARI FRITTI | 12

cilantro lime sriracha aioli

POMMES FRITES | 7 ☞

truffle & parmesan | 2

SWEET POTATO STEAK FRIES | 8

WAGYU MEATBALLS | 11

american wagyu beef, caramelized onion, golden raisin, pine nut, fresh burrata, pomodoro, balsamic reduction, basil

THAI CHICKEN CUPS | 12 ☞

minced mary's organic chicken, shallots, crispy rice, peanuts, lemongrass vinaigrette, butter lettuce, cilantro

SOUP OF THE DAY cup 7 | bowl 10

CHICKEN TORTILLA SOUP cup 7 | bowl 10 ☞

tomato, chipotle, jalapeño, corn, cilantro, red peppers, avocado, crème fraîche, tortilla strips

FLATBREAD PIZZETTA

vegan mozzarella | 2

TRUFFLED WILD MUSHROOM | 10

wild mushroom, white truffle fondue, mozzarella,

CARAMELIZED PEAR & ONION | 10

gorgonzola cheese, caramelized pear, honey, caramelized onion

GRAPE TOMATO BASIL | 11

garlic sautéed grape tomato, fresh basil, fresh buratta, balsamic reduction

PASTA

brown rice pasta | 2 ☞ roasted spaghetti squash | 2 ☞

AMMATRICIANA PASTA | 18

bucatini, chopped pancetta, pecorino romano, parmesan, onion, pomodoro, basil

WAGYU BEEF MEATBALLS PASTA | 21

wagyu american beef, golden raisin, pine nut, caramelized onion, white truffle cheese fondue, pomodoro sauce, linguine, parmigiano, pecorino romano

SEAFOOD LINGUINE | 23

natural salmon, clams, calamari, bechamel, spicy pomodoro sauce

MAIN COURSES

DAILY FISH SPECIAL | MP

GRILLED SALMON * | 29 ☞

roasted fingerling potato, fennel, tomato chutney

CRISPY PARMESAN CHICKEN PAILLARD | 23

mary's organic chicken breast, roasted garlic potato purée, organic baby arugula salad, shaved red onion, red onion jam, white gravy

BRICK CHICKEN | 24

airline chicken, fingerling potato, brocolini, garlic confit, croutons, chicken jus

CARAMELIZED CUMIN SPICED PORK CHOP | 27

brined 10oz bone-in, white truffle oil & mushroom mac & cheese, sugar snap peas, mojo sauce

DOUBLE SMASH BURGER * | 17

wagyu american beef, yellow cheddar, tomato, butter lettuce, crispy onions, cornichon & truffle lemon aioli, sesame bun choice of pommes frites, mixed greens, sub sweet potato fries | 2
sautéed cremini mushrooms | 2 bacon | 3

FILET MIGNON * | 32

8 oz. filet, charred broccolini, pomme frites, green peppercorn sauce

VEGAN SWEET POTATO GNOCCHI | 19 ☞

purple kale, wild mushroom, coconut lemongrass cream sauce

mary's chicken breast +7 tiger shrimp +8

pan roasted natural salmon +10 chicken breast pailard style +9

SALADS

SUPER FOOD SALAD | half 11 full 15 ☞

kale, spinach, romaine, pear, walnut, quinoa, avocado, dried cranberry, golden beets, vegan green goddess dressing

CHOPPED SABROSA SALAD | half 11 full 15 ☞

romaine lettuce, roasted corn, tomato, black bean, aged white cheddar cheese, bell pepper, corn tortilla strips, cilantro, red onion, avocado, honey-jalapeno vinaigrette

BLACKENED SALMON SALAD * | 22 ☞

natural salmon, organic mixed greens, fresh herbs, slow roasted tomato, capers, goat cheese, shallot vinaigrette

ERIC'S WALDORF CHICKEN SALAD | half 11 full 15

pulled mary's chicken breast, organic mixed greens, pear, caramelized walnuts, grapes, gorgonzola cheese, gorgonzola dressing

SIDES

BROCCOLINI | 6 ☞

MARKET VEGETABLES | 6 ☞

GARLIC SAUTÉED SPINACH | 6 ☞

ROASTED GARLIC POTATO PURÉE | 6 ☞

GARLIC ROASTED SPAGHETTI SQUASH | 7 ☞

PRIX FIXE MENU

Two Course | 24 Three Course | 29 Glass of House Wine | 9

Starters choice of:

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE
ROASTED BEET SALAD | CHICKEN TORTILLA SOUP ☞

Main Course choice of:

"KOBE" MEATBALL PASTA | CRISPY PARMESAN CHICKEN PAILLARD
SUPERFOOD SALAD
PENNA CECCA ☞
choice of tiger shrimp or mary's chicken breast
pan roasted salmon or chicken breast pailard style | 3

Dessert choice of:

CHOCOLATE BRIOCHE BREAD PUDDING
KEY LIME PIE | GELATOS or SORBETS



TASTE-Y SPECIALITY COCKTAILS from our atrium bar