

## SHARED

### WHITE TRUFFLE OIL & MUSHROOM

#### MAC & CHEESE | 11

panko crusted —

### CRISPY BRUSSELS SPROUTS | 10 (GF) V

honey jalapeño vinaigrette, dried cranberries, toasted almonds

### GOLDEN BEETS & BURRATA | 12

micro arugula, crispy red quinoa, blackberry vinegar reduction

### ICEBERG WEDGE | 13

crispy bacon, cherry tomato, gorgonzola cheese, crispy onions, gorgonzola dressing

### SPICY ROASTED CAULIFLOWER | 11 (GF) V

cumin spiced, greek yogurt chimichurri, cilantro

### CALAMARI FRITTI | 12

lime sriracha aioli, lemon wedge

### POMMES FRITES | 7

garlic aioli, ketchup | truffle parmesan 2

### KOREAN SWEET POTATO STEAK FRIES | 8

lime sriracha aioli

### WAGYU MEATBALLS | 12

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

### THAI CHICKEN CUPS | 12

minced chicken, shallots, cilantro, crispy rice, peanuts, lemongrass vinaigrette, butter lettuce

### CHICKEN TORTILLA SOUP cup 7 | bowl 10

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

## SALADS

### SUPER FOOD SALAD half 12 | full 16 (GF) V

kale, spinach, romaine, red bell pepper, apple, quinoa, avocado, dried cranberries, walnuts, golden beets, citrus shallot vinaigrette

### CHOPPED SABROSA SALAD half 12 | full 16 (GF) V

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

### BLACKENED SALMON SALAD | 22 (GF)

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

Add On: *grilled mary's chicken breast 7 | tiger shrimp 8 | pan roasted or blackened salmon 10 | chicken paillard 9 | grilled 6oz skirt steak 14*

## PIZZAS

### GRAPE TOMATO BASIL | 16

garlic sautéed grape tomato, fresh basil, pizza sauce

### PEAR & CARAMELIZED ONION | 14

gorgonzola cheese, honey

### CRISPY CHICKEN | 17

parmesan crusted mary's organic chicken breast, caramelized onions, pizza sauce, mozzarella, organic arugula & red onion salad

### WILD MUSHROOM | 15

white truffle cream sauce, fresh thyme, mozzarella

### WAGYU MEATBALLS | 17

american wagyu beef, oven roasted red pepper, caramelized onions, mushrooms, pizza sauce, mozzarella

### BLT | 15

applewood smoked bacon, roasted tomato, garlic, arugula pesto, aged white cheddar

### SMOKED SALMON PIZZA | 16

sliced fingerling potatoes, red onion, fresh dill, creme fraiche, garlic, e.v.o.o, lemon zest

### POTATO & ROSEMARY PIZZA | 14

thinly sliced potato, red onion, evoo, fresh garlic, mozzarella

## PIZZETTAS

pear & caramelized onion 10 | blt 12 | wild mushroom 11

## FOR THE TABLE

GARLIC SAUTÉED SPINACH | 6 (GF) ROASTED GARLIC POTATO PURÉE | 6 (GF)

MARKET VEGETABLES | 6 (GF) GRILLED ASPARAGUS | 7 (GF)

## MAIN COURSES

### CRISPY PARMESAN CHICKEN PAILLARD | 24

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

### CAST IRON ROASTED CHICKEN BREAST | 25

mary's organic chicken breast, fingerling potato, kale, fennel, chicken jus

### GRILLED SALMON | 29 (GF)

wild rice, kabocha squash purée, watermelon radish & parsley salad, toasted pepita, brown butter

### CARAMELIZED CUMIN SPICED PORK CHOP | 27

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

### GRILLED PETITE FILET | 35

grilled asparagus, pommes frites, whip gorgonzola

### DOUBLE SMASH BURGER 8oz | 17

niman's ranch beef patty, yellow cheddar, tomato, butter lettuce, crispy onions, cornichon & truffle lemon aioli, sesame bun  
w/ choice of pomme frites or mixed greens

### IMPOSSIBLE VEGAN BURGER | 18 v

butter lettuce, tomato, grilled red onions, cheese, sriracha mayo, toasted bun

choice of pomme frites or mixed greens

Burger Add Ons:

korean sweet potato fries 2 | truffle fries 2 | sautéed cremini mushrooms 3 | applewood bacon 3 | avocado 3

## PASTA

gluten free pasta (GF) | 2

### PENNE CECCA | 16 (GF) V

grape tomatoes, spinach, roasted garlic, pomodoro, gluten free pasta, parmigiano, pecorino romano

### WAGYU MEATBALLS | 22

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

### BRAISED SHORT RIB STROGANOFF | 28

black pepper pappardelle pasta, roasted carrots, celery, red onion, meyer lemon gremolata, crème fraîche

### SEAFOOD LINGUINE | 23

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

Add On: *grilled mary's chicken breast 7 | tiger shrimp 8 | pan roasted or blackened salmon 10 | chicken paillard 9*

## PRIX FIXE MENU

2 COURSES \$27 | 3 COURSES \$32 | GLASS OF HOUSE WINE \$9 (PP)

### STARTERS

#### WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE

panko crusted

#### GOLDEN BEETS & BURRATA (GF)

micro arugula, crispy red quinoa, blackberry vinegar reduction

#### CHICKEN TORTILLA SOUP (GF)

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

### MAINS

#### WAGYU BEEF MEATBALL PASTA

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

#### CRISPY PARMESAN CHICKEN PAILLARD

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

#### SUPER FOOD SALAD (GF) V

kale, spinach, romaine, red bell pepper, apple, quinoa, avocado, dried cranberries, walnuts, golden beets, citrus shallot vinaigrette  
choice of tiger shrimp or mary's chicken breast

#### PENNE CECCA (GF) V

grape tomato, spinach, roasted garlic, pomodoro, gluten free pasta, parmigiano, pecorino romano  
choice of tiger shrimp or mary's chicken breast  
pan roasted salmon 4 | grilled skirt steak 7 | chicken breast paillard style 4

### DESSERTS

#### KEY LIME PIE

graham cracker crust, chantilly cream

#### GELATOS | SORBETS

please ask server for selection

#### CHOCOLATE BRIOCHE BREAD PUDDING

crème anglaise, vanilla bean gelato

(GF) = gluten free V = vegan option available

\* While we offer gluten free menu options we are not a gluten free environment. Cross contamination can occur & we are unable to guarantee that any of the items can be free of allergens.

\* Eating raw or uncooked animal product may increase your risk of foodborne illness especially if you have a medical condition. Bread is served on request.

18% gratuity added automatically for parties of 6 and 20% for 8 or larger. Please advise your server of any food allergies. \$20 corkage fee. Outside dessert fee subject to \$4/PP.