Artisan Bread & Salted Butter

Starters

Mediterranean Greek Salad GF,V
ROMAINE | TOMATO | CUCUMBER | RED ONION | FETA CHEESE
PEPPERONCINI | KALAMATA OLIVES | CITRUS-OREGANO VINAIGRETTE

Toasted Cheese Ravioli
MARINARA | PARMESAN | BASIL AIOLI

Burrata & Heirloom Tomato Caprese GF
AGED BALSAMIC | IMPORTED BURRATA | ARUGULA & BASIL SALAD | BASIL VINAIGRETTE

Spanish Octopus & Chorizo Spiced Pork Belly GF
AGED CHORIZO & POTATO | SALSA VERDE | CHARRED TOMATO | LIME & HIBISCUS

Beef Kebabs (Souvlaki) GF
BEEF STRIP | CUCUMBER SALAD | FETA | TZATZIKI | HARISSA AIOLI

Fava Bean Falafel
CHARRED EGGPLANT BABA GANOUSH | PICKLED CUCUMBER | DILL & MINT

Entrées

Chef's Catch
EVER-CHANGING FEATURE HIGHLIGHTING LOCALLY SOURCED SEASONAL SEAFOOD & PRODUCE

*Grilled Lamb Porterhouse GF
CREAMY FETA & SPINACH POLENTA | BROCCOLINI | BRANDY PEACH JUS

Pork Tenderloin GF
PANCETTA APPLE HASH | GARLIC SPINACH | CHARRED APPLE PUREE | CALVADOS & MUSTARD JUS

Creamy Basil Tortellini with Chicken
GRILLED CHICKEN BREAST | TOMATO & BASIL SAUCE | PARMESAN

*Beef Filet GF
ROASTED FINGERLING POTATOES | CRISPY BRUSSELS SPROUTS WITH APPLE BALSAMIC | HARISSA AIOLI | RED WINE DEMI

Seared Salmon GF
SWEET CORN & SORGHUM SOFRITO | TOMATO & SHALLOT MARMALADE | CHARRED BROCCOLI

Curry Cauliflower Rice GF,V
LENTIL EMULSION | BLACK GARLIC | CRISPY CHICKPEAS | LIME & COCONUT "YOGURT"
CHOICE OF: SHRIMP | CHICKEN | VEGAN "CHICKEN"

Desserts

Warm Peach Cobbler GF
HONEY BASIL GELATO | CINNAMON OAT CRUMBLE

Sorbetto Trio GF
SEASONAL SORBETS | LOCAL BERRIES | CITRUS ZEST

Flourless Chocolate Cake GF
RASPBERRY | VANILLA CHANTILLY | COCOA NIBS

Mascarpone & Blueberry Lemon Cheescake
LIMONCELLO & BLUEBERRY COMPOTE | BLUEBERRY COULIS

Tiramisu
KAHLUA CHANTILLY | COFFEE ANGLAISE
Vegan & Gluten Free Tiramisu available upon request

*COOKED TO ORDER, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

** Please be advised that our food may come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish, fish, or sesame. Please ask your server if you have any concerns.**

V = dishes that are or may be prepared vegan
GF = dishes that are or may be modified to be gluten friendly