

SHARED PLATES

Crab Nachos 20
Blue crab, jalapeño, heirloom pico, avocado butter, sriracha aioli, taro chip

Angel's Egg 15
Friday & Saturday ONLY
Farm fresh egg, "hot-smoked" salmon, kewpie mayo, caper, aleppo chile (qty 4)

Avocado Crostini 14
Avocado, sea salt, blistered jalapeño, pomegranate arils, pepita, chili oil, cilantro micro, grilled baguette (qty 4)

Hold Your Roll 15
Crab, nori, cucumber, avocado, sesame, spicy mayo, wasabi cream, black magic, tobiko

Nana's Toast 16
Short rib, sweet potato purée, onion straw, horseradish cream (qty 4)

Truffle Fries 12
Shaved pecorino, white truffle oil, house-made ketchup

FROM THE SEA

Ahi Poke 20
Tamari, oyster sauce, Maui onion, nori furikake, smashed avocado, shaved jalapeño, micro cilantro, pita chip

Sicilian Calamari 18
Orange ginger glaze, toasted marcona almond, blistered shishito, balsamic glaze

Salmon Crudo 22
Sockeye salmon, pickled shallot, capers, herbs, citrus vinaigrette

Lobster Rangoon Spring Roll 21
Maine lobster, boursin, mirepoix, thai chile sauce, ponzu sauce

HANDHELDS

French fries, sweet potato tots, or gochujang slaw (Substitute: bibb lettuce for healthy option)
truffle fries, rosemary-garlic fries, fresh fruit +4

Lobster Grilled Cheese 20
Maine lobster, brie, havarti, grainy mustard, tarragon, paisano loaf

Sliders 16
Prime chuck, smoked bacon, boursin, huckleberry compote, challah roll (qty 2)

Crab Cake Sandwich 18
Blue crab, gochujang slaw, heirloom tomato, rocket, sriracha aioli, lobster roll

Butcher's Burger 20
House blend, pan seared cast iron plancha, "101" pork belly lardon, havarti, lemon-thyme aioli, butter lettuce, heirloom tomato, onion-garlic sofrito, southern bun

Steak Sandwich 20
Chili crusted NY strip, truffle cheddar, onion-garlic sofrito, wild mushroom, balsamic cabernet jus, horseradish aioli, panini

UNIQUE EATS

Red Dog Chowder 15
Spicy Manhattan style chowder, fish, shrimp, crab, potato, bacon, crusty baguette

Duck Duck Tot 16
Truffle tater tot, duck fat cheese curd, crispy duck confit, duck gravy, duck yolk

"101" Pork Belly Crackling 15
Red top farms Berkshire pork belly fried crispy, peanut oil, star anise reduction

Smoked Salmon Pizza 17
Crispy flour tortilla, hot-smoked salmon, fontina, dill cream cheese, red onion, avocado, rocket EVOO

Italian Flatbread 18
Sopressata, smoked mozzarella, san marzano tomato, jalapeño, basil, spicy copra nectar

Lamb Pops 23
Coffee-rubbed lamb chop, sweet potato purée, balsamic cabernet reduction (qty 3)

FIELDS OF GREEN

Little Gem Smoked bacon, moody blue, 8-minute egg, heirloom tomato, baguette crouton, buttermilk dressing	14
Grilled Halloumi Prosciutto, heirloom tomato, seasonal fruit, spiced pistachio, rocket, fennel, pomegranate vinaigrette, balsamic reduction	18
Power Greens Verlasso salmon, baby spinach, kale blend, quinoa, mango, blueberry, watermelon radish, avocado, feta, pepita, honey-lime jalapeño vinaigrette	25
Seafood Salad Ahi tuna, prawns, jumbo lump crab, hot-smoked salmon, hot-house cucumber, shaved asparagus, heirloom tomato, orange, pomegranate arils, watermelon radish, basil, mint, fennel fronds, white peach vinaigrette	32

OCEAN FARE

"Lazy Man's" Cioppino Clam, PEI mussel, prawn, scallop, calamari, market fish, jumbo lump crab meat, Nana's tomato broth, Calrose rice, grilled baguette	50
Caramelized Salmon Verlasso salmon, butter poached lobster, boursin pomme purée, mirin glaze frisée & rocket salad: red onion, dried currant, candied pecan, white peach vinaigrette	40
Grilled Halibut Wild rice vegetable pilaf, grilled asparagus, roasted red pepper coulis, pea-shoot pesto	42
Sea Scallop Salt & pepper crusted, pancetta, sweet potato purée, wild mushroom, brussels sprout, English pea, marsala jus	48

MEAT BY LINZ

We proudly serve Linz Heritage Angus Reserve. Our steaks are cooked over post oak and cherry wood with sea salt, tellicherry pepper & truffle butter

Hanger Steak	33
Filet Mignon	50
Ribeye	56
Dry-Aged Porterhouse	90

FINISHING TOUCHES

Blue Cheese Crust Smoked moody blue, breadcrumb, double cream	7
Mother Sauce Bearnaise or balsamic cabernet jus	5
Oscar Grilled asparagus, jumbo lump crab, lemon-scented hollandaise	15
Blue Crab Butter poached jumbo lump crab	15
Au Poivre Peppercorn encrusted cognac pan jus	7
Prawns Chargrilled, garlic butter	16

SIDES

Crispy Brussels Sprouts Chargrilled, parmesan reggiano, balsamic glaze	13
Creamed Spinach Parmesan reggiano, double cream	15
Pomme Purée Roasted garlic, plugra butter	12
Crispy Russet Fritter	10
White Truffle Polenta Wild mushroom, asparagus, blistered heirloom tomato	15
Lobster Mac & Cheese Butter poached lobster, four cheese sauce	21
Roasted Baby Carrot	12
Wild Mushroom Black garlic, thyme	15
Rosemary Garlic Fries	10
Grilled Asparagus	12

CHEF ENTREES

Zoodles EVOO, zucchini noodles, roasted garlic, basil, heirloom tomato, red pepper, sherry, pecorino, white balsamic, french bread Smoked Chicken 8 Coffee Crusted Shrimp 9 Ahi Tuna 12 Grilled Salmon 12	18
Pan Roasted Chicken Range raised airline chicken, Oregon morel mushroom, braised spinach, roasted baby carrot, pomme purée, sherry cream	38
Veal Saltimbocca Pan sautéed veal, prosciutto, fontina, wild mushroom, sundried tomato tapenade, baby spinach, sage, marsala, spaghetti	34