

Vegan & Vegetarian

Cauliflower Steak 17 Vegan

Seared cauliflower steak basted with sweet chili & garlic sauce. Served over seasoned extra-long grained basmati rice.

Zucchini Fettuccine & Corn Cakes 19 Vegetarian

Our signature zucchini fettuccini sauteed with garlic. Alongside garden cakes and a cool oregano gremolata crema.

Burgers & Sandwiches

Black Angus Burger* 13

Half pound Black Angus ground chuck grilled juicy to your desired temperature on a brioche bun with crisp lettuce and sliced steak tomato served with roasted fingerling potatoes.

Add: **Fontina Cheese** 1 **Nueske Bacon** 2 **Mushrooms & Onions** 1

Wagyu Burger* 18

Handcrafted wagyu beef patty, grilled juicy to your desired temperature, on a brioche bun, with crisp lettuce and sliced steak tomato served with roasted fingerling potatoes.

Add: **Fontina Cheese** 1 **Nueske Bacon** 2 **Mushrooms & Onions** 1

Flatbread Chicken Sandwich 16

Cajun grilled chicken breast, sliced, and served on grilled naan, topped with heirloom tomatoes, cucumber, feta cheese, & oregano gremolata crema. Served with roasted fingerling potatoes.

Danielle's Chicken Salad Sandwich 12

Danielle's famous chicken salad is made with shredded chicken, red grapes, celery, and walnuts. Served on a French baguette with roasted fingerling potatoes.

Lamb Meatball Sub 19

Mediterranean style spicy ground lamb, roasted and paired with a cooling gremolata crema, topped with pickled fine diced onions on a toasted Philly sub roll. Served with fingerling potatoes.

Fried Fish Sandwich 16

Fried flounder served on a fresh Brioche bun, topped with crisp lettuce and tomato, served with a side of roasted fingerling potatoes and caper sauce.

Entrée Features

Crispy Chili Lime Shrimp 19

Tempura fried Argentine royal red shrimp, tossed in our chili lime glaze, and served over fontina cheese grits and bacon Brussels.

Fried Chicken or Chef's Hot Chicken 13

Chicken breast marinated in our signature basil oil and deep fried, served on Yukon Gold mashed potatoes. Chef's Hot Chicken is tossed in our Thai sweet chili lime sauce.

Verlasso Salmon 23

Chilean Verlasso salmon, cooked to your desired temperature, served on seasonal mixed vegetables. Garnished with gremolata crema.

Flour Dusted Flounder 17

Alaskan flounder, sautéed to a golden, crisp finish, and served with Yukon Gold mashed potatoes.

Blackened Chicken and Grits 17

Blackened chicken, topped with red pepper vegetable succotash, and served over stone ground fontina cheese grits.

Cajun Chicken Pasta 22

Our made-in-house pasta tossed with Cajun spice & cream, with Cajun seared chicken breast, spinach, tomatoes, mushrooms, and roasted bell pepper.

Our Commitment

Filtered Chemical Free Water
No Antibiotics, Growth Hormones in Meats
Free Range Chicken
Free Range Cage Free Eggs

All Natural - No Preservatives, Emulsifiers
Gluten Free Available
Fresh Butter - No Euro Butters or Margarine
Real Vanilla Beans from Madagascar