

SOUPS & SALADS

SOUP DU JOUR 7 | 🍴 6
FRENCH ONION SOUP 7 | 🍴 6
gruyère, semolina crouton
MIXED GREENS 12 | 🍴 11
local vegetables, sherry vinaigrette

TAPROOM CAESAR 14 | 🍴 12
parmesan, croutons, anchovy
HARVEST WEDGE 14 | 🍴 12
smoked bacon, cherry tomatoes, pickled shallots,
crumbled blue cheese

APPETIZERS

GULF SHRIMP COCKTAIL 18 | 🍴 16
cocktail sauce, lemon aioli
YELLOWFIN TUNA CRUDO 18 | 🍴 16
citrus, melon, ponzu
SMOKED MOZZARELLA ARANCINI 14 | 🍴 13
roasted garlic romesco
BEEF STEAK TARTARE 16 | 🍴 14
roasted shallot aioli, brioche
MUSSELS MARINARA 16 | 🍴 14
pomodoro, white wine, grilled baguette
BANG BANG SHRIMP 18 | 🍴 16
yum-yum sauce, crispy seifun noodles, pickled radish

THE CLASSIC SMASHBURGER

AVAILABLE ALL DAY

angus beef, lettuce, tomato, onion, American, fries 18 | 🍴 16

ENTRÉES

PAN SEARED DAYBOAT SCALLOPS | parmesan risotto, mustard cream sauce 48 | 🍴 43
GRILLED PRIME NY STRIP | yukon potato galette, cowboy butter 52 | 🍴 47
ROSEDA FARMS PRIME FILET MIGNON | mashed potatoes, red wine sauce 56 | 🍴 50
DORIS FRASER'S CRAB CAKE | mashed potatoes, sherry butter, toasted almonds 44 | 🍴 40
MARCHO FARMS VEAL CHOP MILANESE | dressed arugula, balsamic 62 | 🍴 56
FREEBIRD CHICKEN CACCIATORE | fingerling potatoes, olive + tomato stew 34 | 🍴 31
OVEN ROASTED SCOTTISH SALMON | green beans, fennel slaw, grapefruit emulsion 38 | 🍴 34
PENNE ALLA VODKA | san marzano tomatoes, ricotta, basil 22 | 🍴 20
add grilled chicken 8 | shrimp 10 | jumbo lump crab meat 12

SIDES

GRILLED JERSEY ASPARAGUS | ricotta salata, olive oil 10 | 🍴 8
PARMESAN RISOTTO | chives 10 | 🍴 8
HOUSE MASHED POTATOES | cowboy butter 10 | 🍴 8
SAUTÉED GREEN BEANS | butter 10 | 🍴 8

20% Gratuity will be added for parties of 8 or larger.

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We will try to accommodate certain dietary restrictions, but not all dishes can be modified. Please ask your server if you have any questions or concerns.