

## SHARE

### EAST INDIAN NAAN 10

Chickpea Hummus, Extra Virgin Olive Oil,  
Chili Flakes

### TRUFFLED YUKON GOLD FRIES 10

Ancho Lime Aioli

### FRIED CHICKEN SLIDERS (2) 13

Charred Corn Aioli, Mixed Greens

### CHEESEBURGER SLIDERS (2) 14

Twist Sauce, Double Smoked Cheddar

### CHICKEN PINTXOS 13

Cajun Chicken Bites, Chipotle Aioli,  
Honey Drizzle, Cilantro

### \* CRISPY BRUSSEL SPROUTS 11

Gorgonzola, Roasted Pecan

### \* GRILLED SMOKY CAULIFLOWER 12

Chipotle Marinade, Garlic Cream

## APPETIZERS

### SOUP OF THE DAY 9

Chef's Selection

### BEEF CARPACCIO 16

Crostini, Mixed Greens, Ancho Lime Aioli

### SEARED AHI TUNA TOSTADA (3) 15

Black Sesame, Wasabi,  
Soy Ginger Drizzle, Pickled Onion

### BURRATA 16

Torched Tomato, Rustic Bread,  
Mixed Greens, Lemon Vinaigrette, Himalayan Salt

### \* ROASTED APPLE SALAD 14

Royal Gala, Pecans, Goat Cheese, Mixed Greens,  
Lemon Honey Vinaigrette

### \* BRUSSEL SPROUT CAESAR 13

Shaved Raw Sprout, Red Onion, House Dressing,  
Parmesan, Prosciutto Crisp

## MAINS

### \* 10oz. NY STRIPLOIN 37

Garlic Mash, Asparagus, Natural Jus

### \* STEAK FRITES 28

8oz Flat Iron, Sea Salted Fries

### CHICKEN PAPPARDELLE ALFREDO 26

Sautéed Chicken Breast, Parmesan Cheese  
Sauce, Roasted Red Pepper, Asparagus  
VEGETARIAN 24

### MISO SALMON 27

Atlantic Salmon, Udon  
Noodles, Bok Choy, Miso Broth

### \* CRISPY DUCK BREAST 28

Local King Cole Duck, Chinese Five Spice,  
Steamed Rice, Bok Choy, Soy Honey Demi

### BOMBAY BUTTER CHICKEN 26

Sautéed Chicken, Jasmine Rice,  
East Indian Naan

### BRAISED LAMB SHANK 28

Yukon Gold Mash, Red Cabbage,  
Rosemary Jus

## DESSERTS

### CHOCOLATE HAZELNUT MOUSSE 8

Bruleed Fig, Chili Chocolate Crumble

### BURNT ORANGE CRÈME BRÛLÉE 8

Orange Segments

\* DISHES THAT DO NOT CONTAIN GLUTEN

ALTHOUGH WE TRY OUR BEST, CROSS CONTAMINATION  
OF OTHER INGREDIENTS MAY OCCUR.  
PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES