

Starters

House Salad 8

Mixed greens, cucumbers, carrots, tomatoes, croutons, house honey poppy seed dressing

Caesar Salad 8

Chopped romaine, croutons, white anchovies, parmesan crisp, house Caesar dressing

Wedge Salad 10

Wedge of iceberg lettuce, chopped bacon, cherry tomatoes, candied walnuts, house blue cheese dressing

Hot Bacon Salad 10

Baby spinach, frisee, arugula, hardboiled egg, dried cranberries, candied walnuts, fried goat cheese, house bacon vinaigrette dressing

Chopped Salad 10

Romaine, butter lettuce, baby arugula, radicchio, cucumbers, sopressata, fresh mozzarella, red onion, sliced almonds, house Vidalia onion dressing

Small Plates

Sicilian Calamari 20

Crispy calamari, roasted peppers, hot cherry peppers, Mediterranean olives, house marinara sauce, shaved parmesan cheese

Crab Cakes 20

Two 3 oz. Maryland style crab cakes, sautéed baby spinach, sriracha aioli

Lobster Mac and Cheese 26

Orecchiette pasta, gouda, Tillamook cheddar, shelled lobster meat, capicola, pancetta, shaved scallions, toasted panko bread crumbs

Korean Chicken Wings 20

Eight jumbo fried chicken wings, Korean chili sauce, pickled cucumber salad

Black Garlic Mushroom Burger 22

8 oz. Certified Angus Beef, sautéed mushrooms, Havarti cheese, black garlic sauce, grilled brioche roll, lettuce, tomato, red onion, truffle fries, pickle

Korean Beef Short Rib 24

Korean braised short rib, over stir fried noodles

Entrées

Shrimp Tagliatelle 32

Shrimp, pancetta, cherry tomatoes, spinach, white wine garlic sauce, over our house made Tagliatelle, topped with Lively Run Feta Cheese, fresh basil

*Story Point Chardonnay

Filet Mignon 59

8oz Certified Angus Beef tenderloin, mashed potatoes, broccoli rabe, bone marrow, caramelized onions, fried leeks, finished with a black truffle cabernet sauce

*Cline Old Vine Zinfandel

Pork Chop & Spanish Stew 38

Grilled 16oz Frenched pork chop, Spanish pork stew, mofongo, finished with sofrito

*Story Point Chardonnay

Duck Breast 39

Skillet seared chocolate coffee crusted duck breast, polenta fries, sautéed baby bok choy, scallion vinaigrette, finished with a duck demi sauce

*Story Point Pinot Noir

Soy Sauce Chicken 28

Free range soy sauce roasted chicken, jasmine rice, fried tofu, hardboiled egg, sautéed baby bok choy, finished with soy sauce

*Firesteed Pinot Noir

Braised Lamb Shank 45

Braised domestic lamb shank, spaetzli, sautéed rapini, finished with a pan lamb sauce

*King Mendoza Malbec

Chicken Thai Noodles 26

Soba noodles, chicken, sautéed peppers, carrots, green beans, mushrooms, shredded cabbage, sriracha, peanut sauce, cilantro, fresh mint

*Cono Sur Unoaked Chardonnay

Mixed Grill 42

Two 3oz. grilled quail, grilled duck wings, sweet potato fries, broccoli rabe, finished with an orange honey sriracha sauce

*Story Point Chardonnay

Dessert

Chocolate Layered Mousse Cake 12

Carrot Cake Cheesecake 12

Maple Spice Crème Brulee 12