

MENU

Starters

- HOUSE SALAD**
Mixed greens, cucumbers, carrots, tomatoes, croutons, honey poppy seed dressing 8
- CAESAR SALAD**
Chopped romaine, croutons, white anchovies, parmesan crisp, house Caesar dressing 8
- WEDGE SALAD**
Wedge of iceberg lettuce, chopped bacon, cherry tomatoes, candied walnuts, house blue cheese dressing 12
- HOT BACON SALAD**
Baby spinach, frisee, arugula, hardboiled egg, dried cranberries, candied walnuts, bacon vinaigrette, fried goat cheese. 12
- ORANGE BEET POMEGRANATE SALAD**
Butter lettuce, fennel, oranges, roasted beets, pomegranate, toasted pecans, and finished with a lilikoi balsamic dressing. 12

Small Plates

- SICILIAN CALAMARI**
Crispy calamari with roasted peppers, hot cherry peppers, Mediterranean olives, marinara, parmesan cheese 20
- CRAB CAKES**
Two 3 oz. Maryland style crab cakes, sautéed baby spinach, sriracha aioli 20
- KOREAN CHICKEN WINGS**
Eight jumbo fried chicken wings, spicy Korean chili sauce, pickled cucumber salad 20
- GRILLED QUAIL**
Grilled quail, sausage, fried polenta, orange honey sriracha, and a micro green salad. 22
- BEEF BOURGUIGNON**
Braised tenderloin tips, mushrooms, bacon red wine stew, mushroom ravioli 25
- PEPPER JACK CHEESEBURGER**
8 oz. Certified Angus Beef, Duroc bacon, caramelized onion, jalapenos, pepperjack cheese, meat hot sauce, fried egg over easy, tomato, lettuce, fries, and a pickle. 22

Mains

- SHRIMP TAGLIATELLE**
Jumbo shrimp, rock shrimp, pancetta, cherry tomatoes, spinach, fresh basil, over house made Tagliatelle, white wine garlic sauce, topped with Lively Run feta cheese 32
- FILET MIGNON**
Grilled 10oz Certified Black Angus filet mignon, mushroom risotto, sauteed broccolini, roasted bone marrow, and cabernet sauce. 55
- OSSO BUCCO**
Pork Osso Bucco, fries, sauteed broccolini, and finished with a citrus Osso Bucco sauce. 45
- DUCK BREAST**
Skillet seared duck breast, scallion potato cakes, roasted leeks, red wine duck sauce, and balsamic gastrique. 45
- FRIED CHICKEN**
Free range fried chicken, fried potatoes wedges, coleslaw, and finished with an herb pan sauce. 29
- RACK OF LAMB**
Herb crusted rack of lamb, mashed potatoes, sauteed broccolini, and finished with a rosemary lamb sauce. 49
- CHICKEN THAI NOODLES**
Soba noodles, sautéed peppers, carrots, snow peas, mushrooms, shredded cabbage, chicken, peanut sauce, cilantro, fresh mint. 28
- BOLOGNESE PASTA**
Pork, veal, beef Bolognese meat sauce with Campanella pasta, shaved parmesan, fresh basil, and grilled garlic bread 28

Executive Chef: Phil Yautzy
Sous Chef: Yue-man Chiang