



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

STRAWBERRY SALAD

Toasted almonds, red onion, baby spinach, frisée, strawberries, Maytag blue cheese, honey balsamic vinaigrette 12

MANGO SALAD

Butter lettuce, baby arugula, cashews, mangos, blueberries, blackberries, blueberry vinaigrette, and goat cheese 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 22

KOREAN CHICKEN WINGS

Eight jumbo fried chicken wings, spicy Korean chili sauce, pickled cucumber salad 20

KOREAN BEEF SHORT RIB

Korean braised beef short rib served over stir fried noodles 25

GRILLED OCTOPUS

Grilled octopus with an orange fennel salad and balsamic vinaigrette 20

MUSHROOM BURGER

8 oz. Certified Angus Beef, mushrooms, lettuce, fried onions, tomato, on a brioche roll. Served with fries, roasted red pepper ketchup, and a pickle 22

Mains

SHRIMP TAGLIATELLE

Jumbo shrimp, rock shrimp, pancetta, cherry tomatoes, spinach, fresh basil, white wine garlic sauce, topped with Lively Run feta cheese 36
*Whitehaven Sauvignon Blanc

SKIRT STEAK

Grilled Certified Angus Beef skirt steak, mashed potatoes, sautéed asparagus, house steak sauce, and beer-battered onion rings 45
*Llama Malbec

FRIED CHICKEN

Free-range fried chicken with mashed potatoes, broccoli, and herb pan sauce 29
*Bogle Chardonnay

RACK OF LAMB

Herb-crusted rack of lamb, truffle fries, tempura-battered asparagus, finished with a rosemary lamb sauce 49
*Louis M. Martini Cabernet Sauvignon

CHICKEN THAI NOODLES

Soba noodles, sautéed peppers, carrots, snow peas, mushrooms, shredded cabbage, chicken, peanut sauce, cilantro, fresh mint, sriracha sauce 29
*Cono Sur Chardonnay

PORK CHOP

16oz grilled pork chop with a cheddar cheese croquette, sautéed cauliflower, and rhubarb chutney 40
*Brotherhood Semi Dry Riesling

GNOCCHI FUNGI

Pan-seared gnocchi, mushrooms, parmesan cheese in a white wine garlic sauce 30
*Firesteed Pinot Noir

*RECOMMENDED WINE PAIRING
PLEASE NOTIFY US OF ANY ALLERGIES

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