

SMALL PLATES

OCTOPUS (GF) 11-

black bean silk, charred carrot, pepitas, chimichurri

CRAB (GF) 9-

mango relish, pickled fennel, chili aioli

STEAK TARTARE* 13-

chopped fresh beef tenderloin, truffle oil, shaved seasonal truffle, egg yolk, grilled ciabatta

WATERMELON (GF) 7-

harissa-marinated compressed watermelon, wakame, jalapeño, soy, feta

BURRATA 8-

heirloom tomato, pickled fennel, white anchovy, grilled ciabatta

SOUP + SALAD

TOMATO PARMESAN SOUP 7-

micro basil, focaccia crouton

SOUP DU JOUR 7-

ask your server for today's selection

CAESAR SALAD 10-

romaine hearts, parmesan cheese, caesar dressing, white anchovy, focaccia crouton

INSALATA DELLA CASA (GF) 11-

mixed field greens, tomatoes, cucumbers, mediterranean olives, banana peppers, feta cheese, pine nuts, balsamic vinaigrette

BABY SPINACH (GF) 11-

seasonal berries, candied bacon, crumbled gorgonzola, toasted almonds, strawberry vinaigrette

CAPRESE (GF) 12-

fresh burrata, baby heirloom tomatoes, roma tomatoes, mixed field greens, olive oil, aged balsamic drizzle

RAW NOODLE BOWL (GF) 11-

zucchini, yellow squash, carrots, tomatoes, shaved cauliflower, fresh herbs, lemon vinaigrette

ADD TO ANY SALAD (BLACKENED OR GRILLED)

chicken 6- salmon* 7- shrimp 10- steak* 10- mahi 12-

PASTA

VIENTO BOLOGNESE 20-

lamb, beef and pork ragout, mezzi rigatoni, shaved parmesan

CHICKEN SCALOPPINI 24-

housemade basil fettuccini, eggplant caponata

MUSHROOM RAVIOLI 19-

smoked pork-parmesan broth, shaved seasonal truffle

VEGGIE PRIMAVERA (GF) 16-

sautéed zucchini, carrot, yellow squash noodles, roasted tomato, basil pesto, roasted pepitas

GLUTEN-FREE (GF)

Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.

*Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

THE SEA

LOBSTER RISOTTO (GF) 35-
grilled cold water lobster tail,
sweet peas, roasted petite heirloom
tomatoes, organic mushrooms,
sherry butter, parmesan cheese

GROUPEL (GF) 38-
sautéed vegetable noodles,
tomato water

SNAPPER 35-
caribbean hoppin' john, chimichurri

SCALLOPS (GF) 33-
edamame succotash, parsnip-squid ink silk,
bacon lardon, tomato beurre blanc

SALMON* (GF) 26-
broccolini, herbed fingerling potatoes,
peppercorn emulsion

SHRIMP GRAIN BOWL (GF) 24-
quinoa, farro, spinach, roasted red pepper,
toasted pepitas, shaved mushrooms,
asparagus tips, lemon vinaigrette

THE LAND

RIBEYE* (GF) 45-
espresso-rubbed revier 16oz. bone-in steak,
pan-roasted heirloom carrots, vanilla-infused
parsnip, parsnip silk, herbed steak butter

HALF CHICKEN (GF) 27-
florida orange honey glaze, roasted sweet potato
purée, rosemary chicken jus, orange sage chutney

FILET MIGNON* 40Z. 28- | 80Z. 44-
grilled revier beef tenderloin, butter-braised organic mushrooms, asparagus tips,
whipped garlic potatoes, demi-glace

LAMP CHOPS* (GF) 39-
fig-glazed half rack, flageolet ragout,
pistachio-mint pesto

NY STRIP* 40-
revier 14oz. grilled steak, smoked blue cheese,
rosemary steak fries, demi-glace,
red onion marmalade

THE SIDES

HERB-ROASTED FINGERLING POTATO 5-

WHIPPED ROASTED GARLIC POTATO 5-

HERBED ANGEL HAIR PASTA 5-

BALSAMIC-GRILLED ASPARAGUS 5-

HONEY BUTTER-GLAZED HEIRLOOM CARROTS 6-

GARLIC-SAUTÉED VEGETABLE NOODLES 6-

BROCCOLINI 6-

ROASTED SWEET POTATO PURÉE 5-

CARIBBEAN HOPPIN' JOHN 6-
caribbean-style bean ragout over jasmine rice

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WINES BY THE GLASS

WHITE WINES

White Blend, Caymus Conundrum, California	10
Chardonnay, Black Stallion Estate, Napa Valley	11
Chardonnay, William Hill Estate, Central Coast, California	10
Chardonnay, Kendall–Jackson, California	11
Chardonnay, Frei Brothers "Reserve"	12
Sauvignon Blanc, Murphy Goode "The Fume," California	10
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	12
Riesling, Château Ste. Michelle, Columbia Valley, Washington	9
Pinot Grigio, Benvolio, Friuli–Venezia Giulia ,Italy	10
Rosé, Fluer de Mer, Cotes de Provence, France	13
Prosecco, Benvolio, Italy	split 12

RED WINES

Cabernet Sauvignon, Silver Palm, North Coast, California	12
Cabernet Sauvignon, Robert Mondavi Private Selection, Central Coast	11
Cabernet Sauvignon, Louis Martini, Sonoma County, California	12
Cabernet Sauvignon, Caymus, Napa Valley	29
Merlot, Todd Hollow, Sonoma County	11
Malbec, Alamos, Mendoza, Argentina	9
Pinot Noir, Noble Vines 667, Monterey, California	10
Pinot Noir, J Vineyards, Monterey, Sonoma, Santa Barbara, California	14

A \$20.00 corkage applies to wine brought in by guest.

WINES BY THE BOTTLE

SPARKLING & SWEET WINES

Korbel, Brut, California	43
Benvolio Prosecco, Italy	44
Moët & Chandon, Brut Imperial, Epernay, Champagne, France	split 34
Moët & Chandon, Brut Imperial, Epernay, Champagne, France	120
Veuve Clicquot, Yellow Label, Reims, Champagne, France	140
Dom Perignon, Epernay, Champagne, France	354
Riesling, Chateau Ste. Michelle, Columbia Valley, Washington	34
Rosé, Fluer de Mer, Cotes De Provence, France	50
White Blend, Caymus Conundrum, CA	1.0L 48

NEW WORLD WHITES

Pinot Gris, WillaKenzie, Oregon	45
Sauvignon Blanc, Murphy Goode "The Fume" California	36
Sauvignon Blanc, Kim Crawford, Marlborough, NZ	46
Chardonnay, Sonoma Cutrer, Russian River Valley, CA	50
Chardonnay, Kendall Jackson, Vintner's Reserve, CA	42
Chardonnay, William Hill, Central Coast, CA	38
Chardonnay, Frei Brothers "Reserve", Russian River Valley, CA	49
Chardonnay, Ferrari-Carano, Sonoma, CA	65
Chardonnay, Cakebread, Napa Valley, CA	99
Chardonnay, Black Stallion Estate, Napa Valley, CA	42
Chardonnay, Stags Leap Karia, Napa Valley, CA	94

OLD WORLD WHITES

Pinot Grigio, Benvolio, Friuli-Fenezia Giulia, Italy	38
Pinot Grigio, Santa Margherita, Alto Adige, Italy	60
Sauvignon Blanc, Chateau De Sancerre, Loire Valley, France	84

NEW WORLD REDS

Pinot Noir, Noble Wines 667, Monterey, CA	38
Pinot Noir, La Crema, Sonoma Coast, CA	59
Pinot Noir, J Vinyards, California	54
Pinot Noir, Siduri, Willamette Valley, Oregon	75
Malbec, Alamos, Mendoza, Argentina	35
Merlot, Todd Hollow, Sonoma County, CA	42
Merlot, Ghost Pines, California	51
Cabernet Sauvignon, Robert Mondavi Private Selection Central Coast, CA	42
Cabernet Sauvignon, Silver Palm, North Coast, CA	46
Cabernet Sauvignon, Louis Martini, Sonoma, CA	46
Cabernet Sauvignon, Frei Brothers Reserve, Alexander Valley, CA	57
Cabernet Sauvignon, Black Stallion Estate, Napa Valley, CA	54
Cabernet Sauvignon, Cooper & Thief, Napa Valley, CA	101
Cabernet Sauvignon, Simi Landslide, Alexander Valley, CA	75
Cabernet Sauvignon, Mt. Veeder, Napa Valley, CA	90
Cabernet Sauvignon, Stag's Leap Artemis, Napa Valley, CA	109
Cabernet Sauvignon, Caymus, Napa Valley, CA	115
Cabernet Sauvignon, Caymus, Napa Valley, CA	1.0L 140
Red Blend, Justin Isosceles, Paso Robles, CA	159
Red Blend, Overture by Opus One, Napa Valley, CA	199
Red Blend, Joseph Phelps Insignia, CA	329

OLD WORLD REDS

Italian Red, Il Fauno di Arcanum, Tuscany, Italy	59
Italian Red, Brancaia Il Blu, Tuscany, Italy	150
Sangiovese, Antinori Tignanello, Tuscany, Italy	175
Italian Red, Monte Antico Rosso Toscana, Tuscany, Italy	36
Barolo, Marchesi Di Barolo, Piedmont, Italy	105
Bordeaux Blend, Chateau Vignot, Saint-Emilion Grand Cru, France	99