

Dining Menu

Ordered at REAR bar and brought to your table.

No tipping, please!

Service and tax are **included** in all prices.

Small Plates

Caprese Bruschetta - w/fresh mozzarella, basil oil, jewel tomatoes, and a balsamic reduction 9

Smoked Salmon Tartine - multi-grain bread, dill cream cheese, shaved cucumbers, capers, smoked salmon and shaved asparagus 9

Salads

Smoked Salmon Salad - baby greens tossed with a balsamic vinaigrette, Persian cucumbers, jewel tomatoes, topped with smoked salmon 9

Summer Strawberry Salad - sliced strawberries and peaches, toasted almonds, and chia seeds, on a bed of baby greens, with a mint-yogurt dressing 9

House Salad - spring greens, shaved vegetables, in a red wine vinaigrette 7

Main Courses

Rib-Eye Steak (grass-fed beef) - w/balsamic onion jam, olive oil potatoes, sauteed spinach and tomatoes 28

New York Steak - pan-fried potatoes, spinach and arugula dressed in red wine vinaigrette w/ bleu cheese stuffed tomato 28

Spanish-style Paprika-Rubbed Pork Chop - w/popcorn grits, sautéed chard, and corn & tomato salad 26

Shrimp Puttanesca - w/marble potatoes, artichokes, capers, anchovies 25

Herb Roasted ¼ Chicken - on a bed of spinach and arugula, w/roasted marble potatoes, thyme roasted carrots, and served w/thyme mustard jus 22

Ratatouille and Volcano Rice-stuffed Red Bell Pepper - w/roasted red pepper sauce and balsamic reduction (vegetarian) 16

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