

A SPECIAL MENU CREATED BY
OUR TEAM TO CELEBRATE
OUR 10TH BIRTHDAY!



THIS MENU FEATURES SOME ITEMS FROM OUR OPENING
MENUS AT THE SAME PRICES FROM 10 YEARS AGO!

CRAB CAKE SANDWICH 22
chipotle mustard sauce, red pepper jam,
baby arugula, brioche bun, fries

ROTISSERIE CHICKEN
with salsa verde or natural jus
LEG & THIGH 10 BREAST 14
HALF 19 WHOLE 32

add a side: grilled asparagus +10, crispy sprouts +10,
yellow wax beans +10, peewee potatoes +10, fries +7

FILET MIGNON 37
porcini mushrooms, heavy cream, steak sauce,
garlic, shallots, asparagus, peewee potatoes

KEY LIME PIE SEMI-FREDDO 12
graham cracker crust, local honey,
lime zest, chantilly cream

BLOOD ORANGE MARGARITA 14
patron silver tequila / cointreau / lime /
blood orange puree / ginger beer

CAKEBREAD CHARDONNAY - napa valley | 80 BOTTLE
BRUNELLO DI MONTALCINO - banfi, italy | 80 BOTTLE
MERLOT EMMOLO - rutherford, ca | 90 BOTTLE

EXECUTIVE CHEF: FERNANDO SANTIAGO



* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.