

WEEKLY SPECIALS

Lamb Lollipops 20

Curry-Grilled, Grass-Fed New Zealand Lamb (4),
Beetroot Couscous - Mint Yogurt Raita

Polenta Bites 8

Spiced Polenta Cakes (3) - Chili-Sesame Sauce

TACO TUESDAY

Only available on Tuesday - choose any 3 tacos for \$10

Citrus Pollo

Tender Pulled Chicken - Cranberry Pecan Crema - Orange Salsa - Cilantro

B.L.T.

Texas Smoked Bacon - Pepper Jack Cheese - Tomato - Lettuce - Sweet & Spicy Aioli

Stacked Bean & Beef

Hard Shell/ Soft Shell Combo Fused with Refried Black Beans - Organic Chili-Spiced Beef - Colby Jack Cheese - Lettuce - Tomato - Cilantro

ON THE BOARD

Cheeses (1 oz serving)

Frisian Young Gouda 3

Semi Firm - Mild - Cow Milk

Manchego 4

Firm - Buttery - Sheep Milk

Moody Blue 4

Smoked - Rich - Cow Milk

Grumpy Goat 4

Semi Hard - Sharp - Goat Milk

Eight-Year Cheddar 6

Semi Hard - Sharp - Cow Milk

Charcuterie (1.5 oz serving)

Varzi 3

Nutmeg - Garlic

Chorizo 4

Smoked Paprika

Soppresata 5

Spicy Nose - Black Pepper

Prosciutto 5

Light Salt - Sharp

Finocchiona 5

Fennel - Garlic

**IN THE
BUCKET**



Popcorn 4

White Cheddar - Garlic Curry

Hand-Cut Russet Fries 10

Seasons: Parmesan Herb, Maple BBQ

Sauces: Pesto Ranch, Jalapeño Bacon Tzatziki, Basil Aioli

**FOR THE
TABLE**



Winter Hummus 10

Rosemary Candied Beetroot Hummus - Toasted Almonds -
Lemon-Gin Glaze - Cucumber - Pita

Cajun Shrimp Bruschetta 12

Crème Fraîche - Haitian Pikliz - Togarashi Alpino Pepper

Queso Dip 10

Tortilla Chips

Flatbread 11

See server for daily preparation

Olive Oil Trio 12

Parmesan Herb - Smoked Shallot - Minced Olive - French Bread

**ON
LAND**



Goat Cheese-Stuffed Meatballs 14

Panko Breadcrumb - Stout Gravy - Cranberry Reduction

Wagyu Burger 14

See server for daily preparation

Chicken Parmesan 15

Linguini - Alfredo Sauce - Basil Oil

Bourbon Braised Flank 16

Smoked Blue Cheese Biscuits - Spinach -
Red Pepper Jalapeño Salsa - Shallot Aioli

**IN THE
SEA**



Hurricane Shrimp 13

Sweet & Spicy Sauce

Coconut Shrimp 13

Wasabi - Ginger - Pineapple Hoisin BBQ

Tuna Tacos 14

Raw Yellowfin - Avocado - Seaweed Salad

Walnut-Crusted Mahi 15

Grilled Beet - Wilted Spinach - Brussels Sprouts

**FROM THE
GARDEN**



Autumn Pear Salad 9

Spinach - Maple-Glazed Walnuts - House Vinaigrette

Tofu Burger 10

See server for daily preparation

Note: Parties of six or more may be subject to an automatic 18 percent gratuity.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
eggs or unpasteurized milk may increase your risk of foodborne illness.
Also includes off-menu items served on the premises.

two