

WEEKLY SPECIALS

Seared Scallops 18

Lemon Caper Beurre Blanc - Saffron Rice Pilaf

Sautéed Shrimp 16

Mushroom Tarragon Supreme Sauce - Linguine -
Brule Goat Cheese Crostini

TACO TUESDAY

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

Oxtail

Sofrito - Colby Jack Cheese - Cilantro

Papas 'n' Huevos

Roasted Potato - Eggs - Pepper Jack Cheese - Cilantro

Chickpea-Carrot

Roasted Carrot - Chickpea Puree - Hot Sauce - Feta Cheese

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)

Mild Coppa 3

Black Peppercorn

Chorizo 4

Smoked Paprika

Soppressata 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, Bourbon-Sriracha Glaze, 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

Solstice Salad 9

Mixed Greens - Pomegranate - Pecans - Dried Cranberries -
Tomato - Manchego - Cherry-Chia Vinaigrette

Black Bean 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.