



## STARTERS

- Blistered Shishito Peppers** 12  
olive oil, lemon, sea salt
- Popsicle Gazpacho** 14  
mango, tomato, onion, cucumber, ginger
- Avocado Toast** 14  
tomato, feta, onion, basil, olive aioli
- Seasonal Dips** 15  
white bean hummus, chive ricotta;  
rosemary focaccia
- Seasonal Grilled Cauliflower** 15  
tahini lemon relish, Pecorino, pomegranate seeds,  
crispy capers
- Floating Island Garlic Bread** 16  
Asiago, creamy Gorgonzola, truffle shavings
- Vegan Sausage Skewer** 16  
onion, red pepper, beet relish, crispy garbanzo
- Grilled Octopus** 16  
chorizo, tomato, chive, baby butter potatoes,  
soy caviar, balsamic vinegar
- King Crab Cake** 19  
green apple, radish, spicy lemon aioli,  
IK tartar sauce
- Pot of Mussels\*** 19  
shallots, butter, garlic, white wine, cilantro;  
rosemary focaccia
- Cheese Plate** 20  
three seasonal cheeses, dried fruit,  
marinated olives
- Di Parma Plate** 22  
paper thin prosciutto di Parma, fig compote,  
marinated olives; rosemary focaccia

## SALADS

- Industry Signature Salad** 13  
dill, parsley, tomato, fennel, carrot, watermelon  
radish, basil-jalapeño vinaigrette
- "Knife & Fork" Caesar** 14  
romaine heart, cherry tomato, black olive, shaved  
Parmesan, Caesar dressing
- Kale Quinoa** 14  
pumpkin, orange, dried cranberry, radish, toasted  
almonds, apple cider vinaigrette
- Watermelon Salad** 15  
baby greens, tomato, feta, caper berries,  
grapefruit caviar
- Burrata** 16  
beet root carpaccio, apple sticks, toasted  
almonds, basil, saffron aioli
- Goat Cheese Salad** 16  
baby greens, lentil, radish, orange, sweet potato  
purée, cranberry dressing
- Grilled Calamari** 17  
baby greens, quinoa, corn, cherry tomato,  
balsamic glaze, lime vinaigrette

## SIDES

- Garlic & Rosemary**  
**Wood Oven Potato Curls** 7  
add melted cheese 1
- Butternut Squash**  
**& Cauliflower Gratin** 8
- Seasonal Vegetables** 8
- Purple Mashed Potatoes** 8

## WOOD FIRED OVEN

- Grilled Lemon Chicken\*** 22  
free range half chicken, lemon butter sauce; seasonal vegetables
- Grilled Hanger Steak\*** 26  
garlic butter sauce; potato curls
- Grilled Miso Marinated Salmon\*** 27  
tomato-ginger-jalapeno-pineapple salsa; mashed purple potatoes,  
soy seaweed salad
- Braised Lamb Shank\*** 27  
port wine sauce; saffron risotto, peas
- Grilled Swordfish\*** 28  
lemon butter broccolini, clam, olive, tomato, pickled shallot, chili pepper
- Long Bone Steak\*** 61  
3lb foot long bone-in ribeye, truffle port wine sauce &  
garlic herb butter; potato curls

## WOOD FIRED PIZZA

- Bianca** 15  
fresh mozzarella, aged Pecorino, ricotta, garlic olive oil
- Margherita** 16  
crushed tomato, fresh mozzarella, basil
- Hot Apricot** 17  
mozzarella, prosciutto, chives, honey Sriracha
- Soppressata Picante** 18  
crushed tomato, shaved aged Pecorino
- Bacon Sweet Potato** 21  
cheddar, rosemary, chipotle aioli, chives
- Herbed Goat Cheese** 21  
goat cheese, baby arugula, wild mushroom, truffle oil
- Burrata al Tartufi** 23  
Gruyère, baby arugula, toasted almonds, truffle shavings, Himalayan sea salt

## SIGNATURE PIZZA

- The Vegan** 18  
cauliflower crust, tomato, vegan mozzarella, spicy vegan sausage, arugula
- Diablo** 18  
spicy cheese tortilla crust, chorizo ragu, American cheese, avocado aioli, jalapeño
- Alligator** 20  
crushed tomato, white cheddar, popcorn alligator, lemon aioli, chives
- Pop Candy Land** 20  
rainbow crust, cream cheese frosting, pop rocks, cotton candy
- Smoked Salmon\*** 22  
Nova Scotia, crème fraiche, red onion, fresh dill, crispy capers
- Piña Colada** 20 (must be over 21 years of age)  
coconut crust, pineapple chutney, marshmallow fluff, rum Boba
- Guinness World Record 24K\*** 2,000 (order 48 hours in advance)  
Stilton, foie gras, platinum Ossetra caviar, truffle, 24K gold leaves  
Add 1/2 oz. Almas Caviar 700

## PASTA

- Cavatelli Verde** 18  
wild mushroom, arugula, peas, fresh  
ricotta
- Lasagna 'San Gennaro'** 20  
roasted eggplant, pepper, sausage;  
arugula salad
- Truffle Tagliatelle** 22  
crispy salami, black truffle shavings,  
cream sauce
- Lobster Fumet\*** 28  
black linguini; mussel, shrimp, white  
fish, saffron sauce

^ Substitute Gluten Free Brown Rice Pasta 3

## DESSERT

- Sorbet** 12  
trio of seasonal sorbets; fruit caviar
- Vanilla Bean Cheesecake** 14  
passion fruit glaze; mixed berries
- Chocolate River** 14  
dark chocolate lava cake, coconut  
sorbet, berry coulis, whipped cream
- Pink Pana** 14  
prickly pear panacotta, kiwi chutney;  
Nutella ice-cream, pistachio
- Industry Puff** 20 (perfect for sharing)  
puff pastry, burnt sugar ice cream,  
whipped cream, toasted almonds,  
melted dark chocolate

20% gratuity added to parties of 6 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.