



STARTERS

- Blistered Shishito Peppers** 12
sea salt, lemon & olive oil
- Spiced Butternut Squash Soup** 14
coconut, herbs, toasted spiced pumpkin seeds
- Cajun Alligator Sticks** 14
lemon sauce, spicy aioli
- Avocado Toast** 14
tomato, feta, red onion, basil & olive aioli
- Seasonal Grilled Cauliflower** 15
beet hummus, sesame seeds, pecorino;
crispy pepita
- Seasonal Dips** 15
purple sweet potato, chive ricotta; rosemary
focaccia
- King Crab Cake** 16
green apple, radish, spicy lemon aioli,
IK tartar sauce
- Floating Island Garlic Bread** 16
asiago bread, creamy, black truffle shavings,
gorgonzola sauce
- Pot of Mussels*** 19
shallots, butter, garlic, white wine, cilantro;
herbed focaccia
- Cheese Plate** 20
three seasonal cheeses, dried fruit, assorted
nuts; marinated olives
- Di Parma Plate** 22
prosciutto di parma, marinated olives & rosemary
focaccia, fig compote

SALADS

- Industry Signature Salad** 13
baby arugula, radicchio, tomato, carrot,
watermelon radish, basil jalapeño vinaigrette
- “Knife & Fork” Caesar** 15
beet root carpaccio, apple sticks, toasted
almonds, basil, saffron aioli
- Kale Quinoa** 16
orange, dried cranberry, radish, toasted almonds,
apple cider vinaigrette
- Burrata** 16
beet root carpaccio, apple sticks, toasted
almonds, micro arugula, aged balsamic & olive oil
- Goat Cheese Salad** 16
lentils, radish, orange & purple sweet potato,
baby greens, cranberry dressing

SIDES

- Pumpkin & Cauliflower Gratin** 8
- Wood Oven Potato Curls**
garlic 7 | add melted cheese 8
- Seasonal Vegetables** 8
- Purple Mashed Potatoes** 8

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.

WOOD FIRED OVEN

- Grilled Lemon Chicken*** 24
free range half chicken, seasonal vegetable, lemon butter sauce
- Grilled Hanger Steak*** 26
potato curls, garlic butter sauce
- Miso Marinated Salmon*** 27
mashed purple potatoes, tomato-ginger-jalapeño-pineapple salsa;
soy & seaweed salad
- Grilled Lamb Chops*** 27
seasonal vegetables, cherry port wine glaze
- Wild Bass *** 28
broccolini, shrimp, mussels, olives, tomato, chili pepper

WOOD FIRED PIZZA

- Bianca** 16
fresh mozzarella, aged pecorino, ricotta, olive oil, garlic
- Margherita** 17
IK tomato sauce, fresh mozzarella, basil
- Hot Apricot** 18
apricot sauce, mozzarella, prosciutto, chives, honey Sriracha
- Soppressata Picante** 18
IK tomato sauce, aged shaved pecorino, garlic
- Bacon Sweet Potato** 21
sweet potato purée, cheddar, rosemary, chives, chipotle aioli
- Herbed Goat Cheese** 21
goat cheese, baby arugula, wild mushrooms, truffle oil
- Burrata Al Tartufo** 23
Gruyère, baby arugula, toasted almonds, truffle shavings, Himalayan sea salt

SIGNATURE PIZZA

- The Vegan** 18
cauliflower crust, spicy vegan ragù sausage, vegan mozzarella,
arugula, cherry tomatoes
- Alligator** 20
crushed tomato, white cheddar, popcorn alligator, chives, lemon aioli
- Diablo** 20
spicy cheese tortilla crust, chorizo ragù, American cheese, jalapeño, avocado aioli
- 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, sesame seeds
- 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** 20
fresh ricotta, wild mushrooms,
arugula, pumpkin seeds,
basil pesto sauce
- Lasagna ‘San Gennaro’*** 21
roasted eggplant, peppers, sausage;
arugula salad
- Truffle Tagliatelle** 22
crispy salami, cream sauce, truffle
shavings
- Lobster Fumet*** 28
black linguini, shrimp, baby scallops,
saffron sauce
- ^Substitute Gluten Free Brown Rice Pasta 3

DESSERT

- Chocolate River** 14
dark chocolate lava cake, coconut
sorbet, berry coulis, whipped cream
- Vanilla Bean Cheesecake** 14
passion fruit glaze; mixed berries
- Industry Puff** 20 [perfect for sharing]
puff pastry, burnt sugar ice cream,
whipped cream, almonds, berry
compote; melted dark chocolate