

## Bread Board

PLATTER | 20 INCLUDES:

### HONEY-DIPPED CORNBREAD

whipped goat cheese + fire roasted corn + local honey + lavender

### CAYENNE PARMESAN POPOVERS

sundried tomato butter + habanero salt

### ORANGE ROSEMARY BISCUIT

maple bourbon pecan butter + smoked sea salt

### HERB BUTTER BUNS

whipped butter + flaked sea salt

## Starters

- S** **CRISPY PARMESAN ARTICHOKE** | 16  
ranchovy sauce + chili oil + grilled lemon
- WAGYU SLIDERS** | 19  
white cheddar + sundried tomato aioli + arugula + crispy shallot + pretzel bun
- S** **CARNIVAL CRUNCH EGG ROLL** | 19  
braised ox tail + napa cabbage + sweet pepper + carrot + caribbean spiced honey + habanero aioli
- CHAR-GRILLED CHICKEN WINGS** | 20  
sweet chili gochujang sauce + grilled pineapple salsa + micro cilantro
- CRISPY BRUSSELS SPROUTS** | 15  
baked apples + peanut miso dressing + burnt honey cashew + pecorino + espelette
- BRAISED SHORT RIB CROQUETTES** | 15  
jalapeño potato + gouda white cheddar blend + calabrian aioli
- CRISPY SHRIMP DEVILED EGGS** | 17  
smoked tomato bacon jam + pickled chili + spicy sauce

## CHILLED Seafood Bar

**COLOSSAL SHRIMP COCKTAIL\*** | 22 <sup>GF</sup>  
lemongrass cocktail sauce + fresh horseradish

**OYSTERS ON THE HALF SHELL\*** <sup>GF</sup>  
chef's mignonette + cocktail sauce + fresh horseradish + house-made hot sauce

**HALF-DOZEN 24 | DOZEN 44**

**SNOW CRAB CLAWS**  
lemongrass cocktail sauce + calabrian chili aioli  
**HALF-DOZEN 25**

## Soups & Salads

- SHORT RIB FRENCH ONION** | 17  
braised beef short rib + gruyère + white cheddar + mozzarella + gratin
- WASABI CAESAR** | 17 <sup>GF</sup>  
baby romaine + parmesan + crispy garbanzo + white anchovy + cured egg yolk + teardrop tomatoes + wasabi caesar dressing
- BERRY ME WILD** | 18  
farm greens + quinoa + goat cheese + orange supreme + vanilla bean vinaigrette + pickled apricot + granola
- S** **HARVEST & HONEY** | 17 <sup>GF</sup>  
power greens mix + shaved brussels + apple + dates + honey cashew + pickled apricot + tahini dressing
- S** **SEASONAL BURRATA SALAD** | 18  
rotation of local seasonal harvest

CHEF PARTNER JOEL HASSANALI

20% gratuity applied for parties of eight or more.

\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

<sup>GF</sup> gluten-free   **S** seasonal or signature dish

# Entrees

## WAGYU BOLOGNESE | 31

dry-aged wagyu + house-made pappardelle + roasted tomato sauce + herb ricotta + pecorino

## 🍷 CALYPSO JERK CHICKEN | 37 <sup>GF</sup>

half fire-roasted chicken + crispy plantains + spicy sweet tamarind sauce + grilled pineapple

## 🍷 SQUID INK SEAFOOD PASTA | 41

blue crab + shrimp + asparagus + leeks + saffron tomato broth + calabrian chili butter

## TRINI SPICED FEATURED FISH\* | MP

black rice + asparagus + citrus + caribbean spice cream sauce + grilled pineapple salsa

## BRAISED SHORT RIB | 40

jalapeño potato cake + bloomsdale creamy spinach + horseradish crumble

## 🍷 MARINATED LION'S MANE MUSHROOM STEAK | 24 <sup>GF</sup>

cauliflower purée + black lentils kale salad + calabrian chili vinaigrette

## 🍷 MISO GLAZED FAROE ISLAND SALMON\* | 42

cauliflower purée + napa cabbage + local mushroom + asparagus + salmon roe beurre blanc

## DRY-AGED PRIME EDGE BURGER\* | 22

red wine onion marmalade + black pepper bacon + gruyère + roasted garlic aioli + arugula + brioche bun + chef's spiced frites

# Steak

## 6 OZ. FILET\* | 47 <sup>GF</sup>

bacon herb butter

## COFFEE RUBBED AMERICAN WAGYU\* | 41

8 oz. bistro steak medallions + pomme purée + asparagus + chimichurri + crispy shallot

## 🍷 14 OZ. HAWAIIAN WHISKEY PRIME RIBEYE\* | 59

fried rice + egg + pickled chili + garlic onion chili crunch

## 14 OZ. DRY-AGED STEAK FRITES | 57

prime new york strip + chef's spiced frites + truffle béarnaise

# BRICK OVEN Pizza

## 🍷 SOUTHWEST BARBACOA | 24

spice braised short rib + five cheese sauce + mozzarella + roasted corn salsa + crema + micro cilantro

## ISLAND LOVE | 22

jerk chicken + caribbean cream sauce + grilled pineapple + napa cabbage slaw + pickled chili + mozzarella

## 🍷 BIANCA | 23

ricotta + roasted garlic + fresh mozzarella + evoo + pecorino + basil + chili flakes

## HOT HONEY PEPPERONI | 20

spicy tomato sauce + mozzarella + housemade hot honey + basil

## 🍷 SAUSAGE BURRATA | 22

spinach + kalamata olive + mozzarella + parmesan cream + chili onion crunch

*gluten-free cauliflower crust available upon request*

# Sharable Sides

## GRILLED ASPARAGUS | 15 <sup>GF</sup>

truffle béarnaise

## LOBSTER MAC + CHEESE | 22

five cheese sauce + cavatappi pasta + bacon parmesan herb crumble

## TRUFFLE POMMES FRITES | 13

parmesan herb + roasted garlic aioli

## 🍷 CRAB FRIED RICE | 21

peas + scallions + carrots + egg + onion chili crunch + shoyu butter

## 🍷 POMME PUREE GRATIN | 15 <sup>GF</sup>

parmesan + gouda + mozzarella

Plum Creek Farms



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<sup>GF</sup> gluten-free

🍷 seasonal or signature dish