

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 ^{GF}
lemongrass cocktail sauce + fresh horseradish

OYSTERS ON THE HALF SHELL* ^{GF}
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 ^{GF}
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 ^{GF}
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.

^{GF} gluten-free

S seasonal or signature dish

Entrees

WAGYU BOLOGNESE | 31

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

S CALYPSO JERK CHICKEN | 37 **GF**
half fire-roasted chicken + crispy plantains + spicy sweet tamarind sauce + grilled pineapple

S 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

S MARINATED LION'S MANE MUSHROOM STEAK | 24 **GF**
cauliflower purée + black lentils kale salad + calabrian chili vinaigrette

S 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 **GF**
bacon herb butter

COFFEE RUBBED AMERICAN WAGYU* | 41 **GF**
8 oz. bistro steak medallions + pomme purée + asparagus + chimichurri + crispy shallot

S 14 OZ. HAWAIIAN WHISKEY PRIME RIBEYE* | 59
beef tallow fried rice + egg + pickled fresno + garlic onion chili crunch

14 OZ. DRY-AGED STEAK FRITES | 57
prime new york strip + chef's spiced frites + truffle béarnaise

BRICK OVEN Pizza

S 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 fresno + mozzarella

S BIANCA | 23
ricotta + roasted garlic + fresh mozzarella + evoo + pecorino + basil + chili flakes

HOT HONEY PEPPERONI | 20
spicy tomato sauce + mozzarella + housemade hot honey + basil

S SAUSAGE BURRATA | 22
spinach + kalamata olive + mozzarella + parmesan cream + chili onion crunch

gluten-free cauliflower crust available upon request

Sharable Sides

GRILLED ASPARAGUS | 15 **GF**
truffle béarnaise

LOBSTER MAC + CHEESE | 22
five cheese sauce + cavatappi pasta + bacon parmesan herb crumble

TRUFFLE POMMES FRITES | 13
parmesan herb + roasted garlic aioli

S CRAB FRIED RICE | 21
peas + scallions + carrots + egg + onion chili crunch + shoyu butter

S POMMES PUREE GRATIN | 15 **GF**
parmesan + gouda + mozzarella

Plum Creek Farms



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05.21.26

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