

Bread Board

PLATTER | 18 INCLUDES:

HONEY-DIPPED CORNBREAD

whipped goat cheese + fire roasted corn + fathead honey

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

CHARCUTERIE | 29

rotating selection of cured meats + assortment of cheeses + accoutrement + grilled crostini

★ **WAGYU SLIDERS | 19**

white cheddar + sundried tomato aioli + arugula + crispy shallot

WILD MUSHROOM TARTINE | 15

mushroom marmalade + goat cheese spread + pecorino + mustard seed + fathead honey

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 + espelette aioli

BLISTERED SHISHITO PEPPERS | 14

yuzu miso dressing + furikake + bonito flakes

CRISPY SHRIMP DEVEILED EGGS | 16

smoked tomato bacon jam + pickled chili + spicy sauce

CHILLED Seafood Bar

CURED SALMON BELLY SASHIMI* | 14

yuzu miso dressing + pickled chili + charred green onion salad + chili oil

COLOSSAL SHRIMP COCKTAIL* | 22

lemongrass cocktail sauce + fresh horseradish + green goddess

OYSTERS ON THE HALF SHELL*

chef's mignonette + cocktail sauce + fresh horseradish + house-made hot sauce

HALF-DOZEN 24 | DOZEN 44

ON THE EDGE PLATTER* | MP

rotating selection of seafood items + oysters + shrimp cocktail + green goddess + mignonette + lemongrass cocktail sauce



Soups & Salads

SHORT RIB FRENCH ONION | 16

braised beef short rib + gruyère + white cheddar + mozzarella + gratin

LOBSTER BISQUE | 18

butter poached lobster + tarragon oil + bacon snow

WASABI CAESAR | 17

baby romaine + parmesan + potato chips + white anchovy + cured egg yolk + teardrop tomatoes + wasabi caesar dressing

MODERN WEDGE | 18

little gem lettuce + marinated teardrop tomatoes + slab bacon + blue cheese foam + sherry tarragon vinaigrette

★ **HARVEST | 17**

farm greens + quinoa + blue cheese + dried cranberry + apple maple vinaigrette + sweet potato + apple + spiced pepitas

★ **ROASTED BEET & BURRATA | 18**

arugula + citrus + sesame seed cashew brittle + vanilla bean vinaigrette + blood orange oil

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.

★ new seasonal item

Entrees

- ★ **SCALLOP RISOTTO** | 51
roasted mushroom + asparagus + sundried tomato + parmesan + bacon snow
- WAGYU BOLOGNESE** | 30
dry-aged wagyu + house-made pappardelle + roasted tomato sauce + herb ricotta + pecorino
- ★ **PLUM CREEK CHICKEN** | 35
chef's spiced airline chicken breast + pomme purée + grilled broccolini + mushroom madeira sauce
- ★ **MAYZE'S LITTLE LAMB BURGER*** | 22
herbed goat cheese spread + tomato-bacon jam + arugula + brioche bun + frites
- TRINI-SPICED FEATURED FISH*** | MP
black rice + asparagus + citrus + shishito pepper + Caribbean spice cream sauce + grilled pineapple salsa
- ★ **BEEF CHEEK RAVIOLI** | 37
spinach + herbed ricotta + roasted mushroom + sundried tomato butter + parmesan
- BRAISED SHORT RIB** | 39
jalapeno potato cake + bloomsdale creamy spinach + horseradish crumble
- DRY-AGED PRIME EDGE BURGER*** | 22
red wine onion marmalade + black pepper bacon + gruyère + roasted garlic aioli + arugula + brioche bun + frites
- ★ **HARISSA CAULIFLOWER STEAK** | 24
hummus + chimichurri + onion chili crunch + plum vinegar + horseradish crumb
- MISO GLAZED FAROE ISLAND SALMON** | 42
cauliflower purée + napa cabbage + oyster mushroom + broccolini + salmon roe beurre blanc

Sharable Sides

- GRILLED ASPARAGUS** | 14
truffle béarnaise
- LOBSTER MAC + CHEESE** | 22
five cheese sauce + campanelli pasta + bacon parmesan + herb crumble
- TRUFFLE POMMES FRITES** | 13
parmesan herb + roasted garlic aioli
- POMMES ALIGOT** | 15
potatoes + white cheddar + gouda + mozzarella

Steak

- 7 OZ. BISON FILET*** | 71
butter-poached lobster tail + pomme purée + bacon herb butter + seasonal vegetables
- 6 OZ. FILET*** | 47
bacon herb butter
- ★ **8 OZ. COFFEE RUBBED FLAT IRON STEAK*** | 41
pomme purée + charred broccolini + chimichurri + crispy shallot
- 14 OZ. STEAK FRITES*** | 59
prime new york strip + pommes frites + truffle béarnaise
- 14 OZ. DRY-AGED PRIME RIBEYE*** | 69
choice of: bordelaise | truffle béarnaise | or compound butter

BRICK OVEN Pizza

- CLASSIC MARGHERITA** | 17
tomato + fresh mozzarella + tomato sauce + olive oil + fresh basil
- SAUSAGE BURRATA** | 22
charred broccolini + mozzarella + roasted garlic tomato sauce + chili onion crunch
- THE JULIO** | 23
braised short rib + shishito pepper + red wine onion + béchamel + pickled chili + gruyère mozzarella
- HOT HONEY PEPPERONI** | 20
spicy tomato sauce + mozzarella + house-made hot honey + basil
- ★ **ISLAND LOVE** | 22
jerk chicken + caribbean cream sauce + grilled pineapple + napa cabbage slaw + pickled fresno + mozzarella
- WILD MUSHROOM TRUFFLE** | 23
roasted mushroom + gruyère + fresh thyme + cured egg yolk + parmesan cream

cauliflower crust available for an upcharge

Plum Creek Farms



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DN 11.19.25