APPETIZERS

*Gourmet Ahi Poke
Sashimi fresh Hawaiian Ahi fine diced, folded with lemon juice, sea salt, pepper, jalapeños and avocado, served atop a swirl of sambal aioli with crisp taro chips ... 21

Mussels with White Wine and Cream
Plump and juicy Penn Cove Mussels, steamed in a delicate broth of shallots, white wine, garlic and cream, finished with minced Italian parsley and served with sliced baguette ... 16 Add Fries ... 4

Tuna "Nachositos"
Bite sized risotto cakes deep fried, tender and crisp, topped with diced sashimi grade Hawaiian Ahi seasoned with a dab of spicy mayo, finished with a fresh Poteet farm strawberry, shaved jalapeno and cilantro jalapeno aioli ... 16

Grilled Sweet Chili Salmon Satay
Juicy chunks of fresh King salmon are lightly brushed with Thai sweet chili sauce, flame grilled on satay skewers with sliced Meyer lemon, served atop dressed arugula greens with a finish of crunchy oregano sea salt ... 16 Add rice pilaf or crispy fries 5

Petit Risotto & Scallop
House risotto, white wine, shallots, cream, one jumbo seared sea scallop, beurre blanc, shaved Asiago and Italian parsley ... 12

Plate Chop Salad
Crisp greens finished with 'tender belly' bacon, Vital Farm's egg, heirloom grape tomatoes, cucumbers and Italian parsley, served with a choice of house prepared blue cheese, parmesan or thousand island dressing ... 14

Garden Salad
Mixed greens with grape tomatoes, English cucumbers and shredded carrots finished with house balsamic or creamy chive vinaigrette ... 8

Smoked Salmon & Corn Cakes
Fluffy little corn cakes with diced jalapeño and corn, topped with New Zealand manuka wood smoked salmon, inished with avocado salsa and jalapeño-cilantro aioli ... 16

Short Rib Grilled Cheese
Pulled boneless beef short ribs, jalapeños, colby-Jack cheese, tabasco vérde, on sliced brioche, dill pickle ... 10

Singapore Crispy Pork
Crisp and juicy slow-roasted pork belly with tangy plum BBQ sauce and zesty kimchi, finished with a fresh and crunchy apple slaw folded with black sesame seeds and light lime vinaigrette ... 16

Butternut Squash Bisque
A piping hot bisque of sweet winter squash simmered with shallots, onion, chicken broth, a hint of cinnamon and nutmeg, blended smooth, garnished with a dollop of Salvadorian crema, spiced pepitas, chili oil and fresh chives ... 10

Roasted Beet & Goat Cheese Salad
Local roasted beets, haricots verts and greens with raspberry-Dijon vinaigrette, served over herb and goats cheese cream with candied pecans and minced Italian parsley ... 14

Tempura Chicken Nuggets
All natural, free range chicken deep fried in fluffy tempura batter. Served bite-size with a mound of crispy Plate fries ... 12

Gourmet Cheese Burger
Winn Farms Angus Beef Patty, Melted Cheddar, Pickled Red Onion, Arugula, Spicy Mayo, on Brioche Bun, served with Crispy Fries ...16
Add Extra Patty ...5 Bacon ...2 Avocado...2.50

Blue Cheese Bacon Burger
A juicy Winn burger patty, flame grilled and finished with blue cheese, layered with crisp 'tender belly' bacon and caramelized Vidalia onions, served on a brioche bun with crispy fries or onion rings ... 17

Jumbo Tempura Shrimp
Jumbo Pacific shrimp in crisp light tempura batter are deep fried and served with house made tartar sauce, crispy fries and a juicy lemon wedge ... 18

Escargot with Lemongrass Butter
Jumbo French Burgundy escargots in smoldering Thai basil and lemongrass garlic herb butter. Served with sliced baguette for decadent dipping ... 15

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness