



A Family

(Noun, "fam-lē ")

A group of people combined by common convictions and affiliations.

For three decades, we've opened restaurants not to serve you food - but to build communities that welcome your family into ours.

We've been able to do this because of our unwavering commitment to our family's core value:

"Make everyone else's 'today' better - and inspire them to do the same."

Now, we'd like to introduce you to an entirely new experience: A Bar.
As you might expect - this bar is much more than a place to order a drink.

It's a **GETAWAY**

- where even the grayest winter day becomes a distant memory the moment you walk through the doors and see the lush, green vines emanating from every corner.

It's an **ESCAPE**

- where the 'cage' around you represents not an imprisonment, but an environment to find freedom from life's daily worries.

It's an **ESTABLISHMENT**

- where the delectable drinks you order each have a unique story beneath their surface and hold within their souls the inimitable, meticulous genius of the hands that created them.

But, most importantly,

it represents a **VIBE**

- where the entire experience is Elegant, Exotic,
and **DIFFERENT**.

...And where we created everything you see with one priority in mind:

You.

Feel Free. Live Free. Be Free.



Tuna Poke Tartar



Triple S Octopus

Small Plates

Chicken Lettuce Wraps	14
Suitable for two! Roll your own lettuce wraps with grilled chicken tenderloin, cilantro lime rice, red onions, cucumbers, carrots, lettuce leaves, and crispy Asian noodles. Served with Asian sesame dressing. Substitute with seared Ahi Tuna or Salmon 5	
Cheesesteak Roll-Ups	12
Our homemade tortilla rolls baked to bubbling perfection with caramelized onions. Served with horseradish dijon.	
Double Truffle Fries	9
Golden fried French fries tossed in truffle oil and topped with parmesan cheese. Served with truffle aioli sauce.	
Avocado Hummus Dip	13
A creamy blend of avocado and smooth chickpeas, blended with fresh cilantro and subtle roasted garlic. Served with our homemade tortilla chips.	
White Cheddar Mac and Cheese	11
Shell pasta, aged white cheddar, parmesan crumble.	
Tuna Poke Tartar	19
Hawaiian marinated Ahi tuna, spiced up sesame oil, Oaxaca guacamole, sour cream, house-made tortilla chips.	
Buffalo Shrimp 🍤	20
Lightly floured crispy jumbo shrimp tossed in homemade Buffalo Sauce served on top of Blue Cheese sauce and crumbles.	
Triple S Octopus	24
Smoked Miso eggplant, sweet soy, grilled Spanish octopus, Asian pickled vegetables.	
Chicken Yakitori 🍢	18
Grilled Japanese-style chicken skewers, crunchy peanut Thai salad, Joga peanut butter sauce.	
Basil Pesto Burrata	17
Nut-less Basil pesto, burrata cheese, roasted cherry tomato, Kalamata olives, balsamic glaze, sourdough chips.	
Korean Tacos 🍢	19
Filet Mignon, Red Cabbage Slaw, Kim-chi, Japanese Mayo, Toasted Sesame Seeds, Joga peanut butter sauce.	

There is a 3.5% credit card fee added to all non cash payments.

Housemade Wings

8 Piece

Smothered in your
choice of:

- Hot
- Mango Habanero
- Korean BBQ
- Mild
- Sweet Chili Zing
- Blazing Bourbon
- Honey BBQ



Hand Crafted Flatbreads

Short Rib Flatbread

17

Roasted garlic sauce, smoked gouda, garlic-creamed spinach, short rib, roasted red peppers, red onions, mozzarella, topped with horseradish dijon.

Roasted Veggie Flatbread

16

Roasted vegetables (red and yellow peppers, green and yellow zucchini, eggplant), basil oil, mozzarella cheese, goat cheese, and balsamic glaze.

Chipotle Chicken Flatbread



16

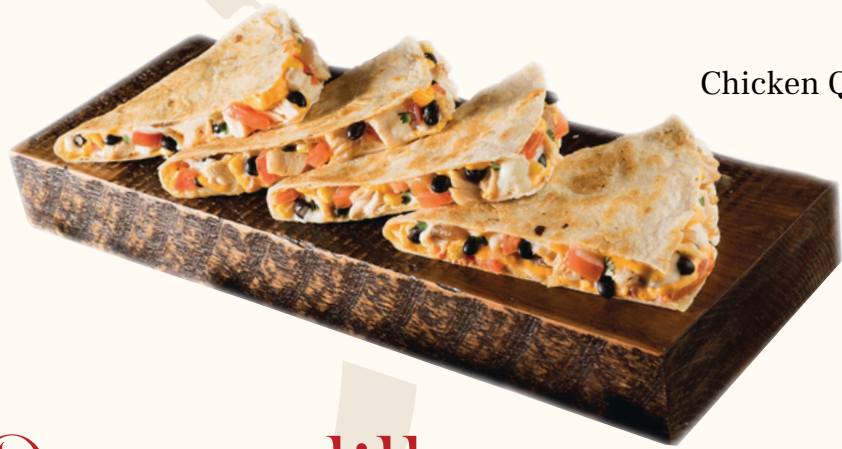
Grilled chicken tenderloin, chipotle sauce, crispy bacon, jalapenos, and mozzarella cheese.

Margherita Flatbread

15

California-ripened tomato sauce, cherry tomatoes, fresh mozzarella, and basil leaves.

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Chicken Quesadilla

Quesadillas

Chicken or Steak 15

Filled with tomatoes, grilled onions, black beans, cilantro, corn, chipotle sauce, and a blend of mozzarella and cheddar cheeses. Served with sour cream and salsa.



Shrimp and Crab Bisque

Housemade Soups

Chicken Tortilla

Chicken Orzo

Lentil

Cream of Potato

Shrimp and Crab Bisque

16 oz

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Salad Entrees

Tasty additions to any salad

Seared Tuna
7



Egg
1



Salmon
9



Avocado
3



Seared Tuna & Avocado

17

Seared tuna on a bed of spinach. Three-bean salad with avocado and olive oil citrus dressing

Wally Salad

15

Fresh salad mix, mandarin oranges, dried cranberries, sliced avocado, apples, red grapes, walnuts, and gorgonzola cheese with Balsamic Vinaigrette.

Caesar Salad

12

Fresh romaine greens, and shredded parmesan cheese. Served with Caesar dressing.
Add chicken 5

Southwest Chicken

15

Grilled spiced chicken sits atop a bed of fresh mixed greens and a savory blend of red onion, tomatoes, mozzarella cheese, corn kernels, black beans, and crispy tortilla chips. Served with southwest ranch.

Asian Salmon Salad

19

Poke-glazed roasted salmon, avocado, chickpea mix, cucumber, carrots, cilantro, cherry tomatoes, spring mix, and Boston bibb lettuce with Asian Sesame Dressing.

Dressings



Classics

Ranch, Italian, Honey Dijon Mustard, Balsamic Vinaigrette, Caesar, Bleu Cheese

Fat-Free

Italian, Raspberry Vinaigrette, Ranch, Oil & Vinegar

Exotic

Asian Ginger Sesame, Apple Cider Vinaigrette

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Chef Inspired Dinner Specials

Jumbo Shrimp Risotto 🍤

29

Creamy Italian Carnaroli rice cooked with wine and shrimp broth, tossed with peas and parmesan cheese and topped with crispy fried jumbo shrimp.

Tequila Short Rib

35

Yellow tequila and orange peel braised boneless short rib, with corn cream, roasted corn salad, and golden fried plantains.

Huli Huli BBQ Chicken

26

Organic half-chicken, BBQ-Hawaiian style served on top of a crispy coconut rice cake, roasted pineapple chutney, and baby bok choy.

Branzino al Forno

35

Open Flame, oven-roasted Mediterranean sea bass served atop a cherry tomato caponata, fingerling potatoes, and served with extra virgin olive oil and lemon juice.

Maryland Jumbo Lump Crab Cakes 🍤

35

Two light and fluffy homemade crab cakes, made with the freshest crab and a special blend of delectable seasonings, served with fries.

Baby Back Ribs

29

Baby back ribs, street corn salad, Cole slaw, french fries, and white cheddar mac and cheese.



Jumbo Shrimp Risotto

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Ginger Tuna Bowl

Rice Bowls

Our chefs have incorporated fresh ingredients into our new menu. These select nutrient-filled foods are packed with iron, calcium, fiber & antioxidants.

Select Salmon Bowl

21

Baked salmon, cilantro lime rice, three bean salad, boiled egg, and thinly sliced carrots. Served with horseradish-basil dressing.

Ginger Tuna Bowl

19

Seared Ahi Tuna, sliced carrots, fresh cucumber, quinoa, and broccoli atop a bowl of our cilantro lime rice. Served with Asian ginger sesame dressing.

Chicken Burrito Bowl

15

Southwest grilled chicken, cilantro lime rice, black beans, corn, red onions, and cherry tomatoes. Served with chipotle ranch dressing.



Chicken Burrito Bowl

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Brick Oven Pizza Toppings

Plain Cheese	18
Margherita Pizza	18
White Ricotta	18
Toppings	4

Proteins	Veggies
Pepperoni	Roasted red peppers
Sausage	Caramelized onions
Ham	Kalamata olives
Ground Beef	Broccoli
Bacon	Mushrooms
	Jalapeno peppers
	Roasted green peppers
	Sweet peppers
	Banana peppers
	Spinach



Select T T Margherita

Specialty Pizza

Wise Guy 22

Truffle cream, provolone cheese, prosciutto, arugula salad, white balsamic dressing, parmesan flakes and truffle oil.

SelecTTT Margherita 22

The ultimate 3 Tomato Margherita, basil pesto, burrata, roasted tomatoes, sun-dried tomato and tomato sauce.

Nikos Pizza 22

Fig purée, mozzarella cheese, gorgonzola, caramelized red onions, sun-dried figs, arugula leaves, and balsamic glaze.

Spicy Jawn 22

Korean BBQ sauce, kimchi, burrata cheese, bulgogi sausage, light lime cream, green onions and sesame seeds.

7 Seas 🍷 28

Shrimp and octopus marinated in fresh cherry tomato, Kalamata olives, capers, and red onion. Tomato sauce, a drizzle of extra-virgin, and Fresh basil. Calabrian pepper chutney served on the side.

White Vegetarian 22

Roasted red peppers, onions, tomato, mushrooms, broccoli, Kalamata olives, ricotta, and mozzarella cheese.

Meat Lovers 22

The name says it all - loads of pepperoni, sausage, ham, and bacon layered with our blended cheese.



Wise Guy

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Specialty Sandwiches

Bacon Prime Burger Topped with avocado, thick-cut bacon, horseradish Dijon, and smoked Gouda cheese.	16
Whiskey Burger Layered with white American cheese, crispy onion strips, chipotle aioli, and our perfectly whisked BBQ sauce.	16
All American The classic with American cheese, ketchup, mustard, pickles, sliced red onions, crispy lettuce and ripe tomato.	16
Crab Cake Sandwich 🍷 A Select homemade specialty! Light, fluffy, and made with the best crab. Served atop a brioche bun with Tartar sauce.	20
Pot Roast French Dip Overnight oven-roast beef chuck steak on a crunchy French baguette, dijon mustard, and smoked Gouda with a homemade au jus.	16
Avocado Wrap A fresh tortilla stuffed with savory oven-roasted chicken tenderloin, avocado, applewood smoked bacon, romaine lettuce, mayo, tomatoes, fresh cilantro, and tangy lime dressing to bring together all the flavors.	13
Chimichurri Chicken Baguette Ancho pepper and roasted garlic marinated grilled chicken, layered in a crusty French baguette with smooth avocado hummus, smoked cheese, and our vibrant chimichurri sauce.	15
BBQ Smoked Brisket Flavorful smoked brisket glazed with sweet and smoky BBQ sauce served on a tender brioche bun with tangy bread and butter pickles and a side of homemade coleslaw.	17
Fried Chicken Sandwich A golden, freshly fried chicken fillet on a soft brioche bun, topped with zesty buffalo sauce, bread and butter pickles, a touch of hot honey, and our delicious homemade coleslaw.	15

Avocado Wrap



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Dinner Offerings

Tipsy Sacchetti	23
Filled with ricotta and Parmesa cheese. Carefully tossed in our homemade brandy blush sauce, cherry tomatoes, and topped with fresh mozzarella.	
Fettuccine Alfredo	19
Creamy Alfredo sauce served over Fettuccine pasta. Spice it up with: Broccoli 3 Chicken 5 Shrimp 7 Crab Meat 7	
Rigatoni à la Cream	24
Perfectly cooked rigatoni pasta with tender, slow-braised beef chuck and savory roasted mushrooms, brought together in a lush roasting pan sauce.	
Chicken Parmigiana	24
Breaded chicken tenderloins, mozzarella cheese, and marinara sauce over a bed of spaghetti.	
Almond-Crusted Salmon 🍴	27
Sesame ginger roasted salmon covered in a crispy almond crust. Served with steamed broccoli, stir fried rice and Asian sesame sauce.	
Creamy Seafood Spaghetti 🍴	25
Shrimp and crab sauteed in a dry sherry cream sauce, complimented with cherry tomatoes, fresh basil, and parsley twist!	
Brandy Blush Shrimp Ravioli 🍴	25
Ravioli pasta stuffed with garlic shrimp, sauteed in a creamy brandy blush sauce with zucchini, cherry tomatoes and shrimp. Drizzled with homemade basil oil.	



Chicken
Parmigiana

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Huli Huli BBQ Chicken

Low-Carb Proteins

Roasted Salmon

21

Salmon roasted with Horseradish and basil, Broccoli Quinoa Salad and our homemade Latin Three Bean mix.

Seared Ahi Tuna

19

Light, lean, and packed with protein - seared Ahi tuna served with Three Bean Salad and Broccoli Quinoa mix.

Glazed Mediterranean Chicken

17

Aged provolone cheese atop grilled chicken tenderloins, served with basil-marinated roasted vegetables and balsamic glaze.



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Kids Corner \$11

Grilled Cheese

Jumbo Cheesy, Super Yummy. Served with housemade chips.

Mini Burgers & Housemade Chips

Chicken Fingers & Housemade Chips

Mozzarella Sticks & Housemade Chips

Spaghetti & Meatballs

White Cheddar Mac and Cheese

Shell pasta in aged white cheddar topped with a crunchy parmesan crumble.



Mini burgers & french fries

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Tequila Short Rib



Branzino al Forno



🥜 Nut Allergy 🦞 Shellfish Allergy

****Disclaimer:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

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Executive Chef: Jake Jovanovic

20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.