

MEZZE PLATE

smoky eggplant hummus, marinated greek olives, grilled pita bread | 6.5

SMOKED SALMON PLATE (G.F.)

arugula, pickled shallots, golden beets, lemon chervil vinaigrette | 10.

WILD SHRIMP COCKTAIL (G.F.)

horseradish cocktail sauce 5 pcs | 10.

CHAR GRILLED SALMON BITES

japanese wakame salad, sesame, spicy korean vinaigrette | 14.25

STUFFED MEDJOOOL DATES (G.F.)

wrapped in smoked bacon, stuffed with parmesan reggiano | 6.5

CRISPY FRITES (G.F.)

plain or garlic parsley | 5. truffle | 8.

POPCORN (G.F.)

plain | 4. truffle | 8.
chili lime parmesan | 5.25

GUINNESS BEEF STEW (G.F.)

savory braised beef, turnips, mushrooms, leeks, potato puree cup | 8. bowl | 17.5

ITALIAN CHOP SALAD (G.F.)

wine cured salami, mortadella, chickpeas, provolone, pepperoncini, romaine, radicchio, ricotta salata, house red wine vinaigrette | 13.

FISH AND CHIPS

beer battered cod, french fries, tartar sauce, malt vinegar 3 pcs. | 15.

RAGU ALLA BOLOGNESE

slow cooked beef, pork, white wine, cream, tomato, rigatoni pasta | 14.

BEEF SLIDERS (G.F.)

roasted poblano peppers, pickled pepper relish, pepper jack cheese, cilantro lime mayo, garlic fries 2 pcs | 11.



jim campbell, executive chef, rachel anderson, executive sous chef, sarah kogan, sommelier, and culinary & service teams

*Safety information is available upon request. Please alert your server if you have food allergies.