

STARTERS

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| SEARED SESAME CRUSTED TUNA Walcame Seaweed Ponzu | 13 |
| ARANCINI RICE BALLS SPINACH FONTINA Spicy Marinara Arrabiata | 8 |
| COLD SMOKED SHRIMP COCKTAIL Tarragon Mustard | 10 |
| CHICKEN BLACK BEAN EMPANADA Chimichurri | 8 |

SOUP

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| CHEF'S DAILY CREATION | CUP 4 BOWL 6 |
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SALADS

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| BEEF STEAK TOMATOES, HERB GOAT CHEESE Farro, Bibb Lettuce, Grilled Corn Vinaigrette | 10 |
| AVOCADO, GRAPEFRUIT, FENNEL Frisee, Mint, Chives, Toasted Almond | 11 |
| ROASTED BEETS, FIELD GREENS, FETA Cumin Candied Walnuts, Tahini Dressing | 10 |
| HOUSE SALAD Red Wine Vinaigrette | 8 |
| CAESAR Romaine, Pecorino, Croutons | 9 |

ENTREES *with* ACCENTS

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| HERB GRILLED NY STRIP STEAK Shiitake Mushrooms, Yukon Gold Potato Cake, French Beans, Fried Leeks | 22 |
| SEARED SEA SCALLOPS Summer Succotash, Aioli | 20 |
| GRILLED SALMON Pineapple Avocado Salsa, Coconut Jasmine Rice | 20 |
| FETTUCCHINI SHRIMP WITH SAFFRON Lemon Cream, Zucchini, Grape Tomato | 19 |
| SWEET SAUSAGE CAVATELLI Eggplant, Roasted Peppers, Fresh Oregano | 17 |
| ROASTED VEGETABLE RAVIOLI Smoked Tomato, Toasted Garlic Pecorino | 15 |
| RISOTTO Chickpeas, Summer Vegetables, Ricotta Salata | 14 |