



FOR THE TABLE

TOGARASHI CAULIFLOWER (GF) (VG)

togarashi sour cream, peanut, sweet chili, cilantro

TUNA TATAKI TACOS*

wonton shell, spicy tuna, furikake, tataki sauce, avocado mousse

LOBSTER CRISPY RICE (GF)

lobster claw salad, crispy sushi rice, ponzu, spicy aioli

SMOKED WAHOO FISH DIP

cherry tomato, pickled jalapeño, celery, everything cracker

YELLOWTAIL CEVICHE

aji amarillo, leche de tigre, red onion, peruvian corn, everything crackers

BABY BACK RIBS (GF)

rum-guava bbq sauce, asian slaw, yuzu-cilantro vinaigrette

SALADS

HEIRLOOM TOMATO GAZPACHO (VG)

panzanella, grilled peach, bocconcini, citrus olive oil

SUMMER BEETS & PEACHES (GF) (V)

baby arugula, radicchio, jicama, valbreso feta, fennel, candied pecan, citrus vinaigrette

CAESAR (VG)

baby gem, challah crouton, parmesan, boquerone

Chicken +12 / Shrimp +17 / Salmon +18*

PIZZA

SPICY PEPPERONI

San Marzano tomato, hot honey, old-world pepperoni

MARGHERITA (VG)

San Marzano tomato, basil, buffalo mozzarella

MUSHROOM & TRUFFLE (VG)

roasted mushroom, truffle aioli, scallion

gluten-free cauliflower crust +3

HOUSE SPECIALTIES

PAN-SEARED SALMON

ginger-orange glaze, steamed cilantro rice, rainbow carrot salad

SMASH BURGER*

double patty, sharp cheddar, bacon jam, pickle, sun dried tomato aioli

FUSILLI GAMBERI PICCANTI

shrimp, butter, chive, fresno chipotle-garlic adobo

CRISPY YELLOWTAIL SNAPPER (GF)

roasted corn & avocado salsa, celery root purée

WAGYU BEEF SHORT RIB (GF)

roasted butternut squash, zucchini, char-grilled baby corn

KIMCHI FRIED RICE (VG)

wok-tossed kimchi, cremini mushroom, bell pepper, pea & bok choy, sesame-soy, sunny egg

(cauliflower substitution available for vegan guests)

OVEN ROASTED CHICKEN (GF)

char-grilled airline breast, asparagus, herb mashed potato, cognac-Dijon cream

[GALLEY]

WOODFIRE GRILL

Hand sourced & crafted with care, featuring the finest meats and seafood from around the world.

FILET MIGNON* 8oz (GF)

chimichurri

GRILLED SWORDFISH

bruschetta caponata, asparagus,
lemon garlic cream sauce

PRIME COWBOY RIBEYE* 21oz (GF)

chimichurri

STEAK FRITES* 8oz

churrasco, pomme frites,
chimichurri

ENHANCEMENTS

chimichurri

garlic herb butter

wild mushrooms fricasee

grilled shrimp

cold water lobster tail*

All steaks finished with maldon sea salt, roasted garlic and rosemary.

SIDES

HONEY ROASTED CARROTS (GF) (VG)

honey butter, parsley, salt

GRILLED ASPARAGUS (GF) (VG)

lemon zest, parmesan

HERB MASHED POTATO (GF) (VG)

garlic-herb butter, chive

PIZZA BREAD (VG)

herbs, parmesan, san marzano tomato

MAC & CHEESE

fusilli, gruyère, cheddar, chive
add truffle +3

TRUFFLE FRIES (VG)

parmesan, herb blend, truffle oil

GRILLED BROCCOLINI (GF) (VG)

roasted garlic, harissa vinaigrette

Gluten-Free (GF)

Vegetarian (VG)

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs can increase the risk of foodborne illness.

Credit card and room charges only | 20% gratuity added to all transactions

| maximum 4 split checks per table |