

STARTERS

French Charcuterie	54
<i>chicken parfait, cured meat, selection of cheese</i>	
Pork Dumplings	28
<i>chili crunch, sweet black vinegar, pickled ginger</i>	
Whipped Barrel Aged Feta	27
<i>crispy pita, pine nuts, red chermoula</i>	
Grilled Miami Short Ribs	29
<i>gochujang, toasted nori, sesame</i>	
Calamari Puttanesca 🍷	28
<i>marinara, olive, anchovy aioli</i>	
Chicken Wings	28
<i>bourbon BBQ, butter buffalo, honey jerk, lemongrass chili</i>	
Shrimp Cocktail 🍷	42
<i>classic fixings</i>	
Caesar	24
<i>garlic dressing, bacon, crouton</i>	
Club Chopped Salad	24
<i>genoa salami, aged provolone, nonna's dressing</i>	
<i>add giannone chicken</i>	20
<i>add grilled shrimp</i> 🍷	26

MAINS

Braised Lamb Shank	62
<i>white bean cassoulet, glazed carrot, duck fat bread crumb</i>	
Miso Black Cod 🍷	59
<i>charred bok choy, sweet potato purée, xo sauce</i>	
Roasted Giannone Chicken	52
<i>white polenta, sauteed greens, black walnut pesto</i>	
Club Burger	42
<i>8oz aged prime beef, canadian cheddar, russian dressing</i>	
Stacked Eggplant Parmesan	42
<i>spaghetti, mozzarella, pomodoro sauce</i>	
Veal Stroganoff Pappardelle	48
<i>mountain oak gouda, smoked bacon, crispy enoki mushrooms</i>	
14oz Ribeye	99
<i>pont neuf potatoes, hard seared mushrooms, chimichurri</i>	

SIGNATURE SIDES

Squash and Smoked Bacon	19
<i>béarnaise, pepitas</i>	
Polenta Crisps	19
<i>gorgonzola sauce, fresno chili honey</i>	

