STARTERS & SALADS

Chef’s Soup du Jour
cup of soup: $4 | bowl of soup: $8

Green Kale Salad  13
citrus dijon vinaigrette, mint, serrano peppers, parmesan cheese, lemon zest, sourdough croutons

Garden Salad  11
olive oil & balsamic vinaigrette, shaved seasonal vegetables, rainbow radish, heirloom baby greens

ENHANCEMENTS
grilled chicken 5 | grilled shrimp 6
salmon 9

ENTRÉES

Black Bean Burger  16
sautéed wild mushrooms, fontina cheese, chipotle aioli, brioche bun, house made potato chips

Black Angus Beef Burger  20
bourbon bacon jam, italian fontina cheese, whole grain mustard aioli, highland pretzel bun, house made potato chips

Pan Seared 12 oz NY Steak 32
seared broccoli florets, roasted heirloom carrots, garlic whipped potatoes, chimichurri

SUBSTITUTE
hand cut fries 3 | side salad 3

Executive Chef Emilio Gonzalez
Seafood & Jazz Experience

STARTERS & SALADS

Seafood Gumbo
andouille sausage, okra, shrimp, lump crab, crawfish tails, red bell peppers, red onion, celery
Cup: $5 Bowl: $10

Coconut Shrimp 12
thai coconut curry dip, fresh basil, lemongrass, ginger, lime zest

Prince Edward Island Mussels 11
seared spanish chorizo, sauvignon blanc, fresh herbs, confit garlic, baguette toast

Jumbo Lump Crab Cake 10
seared fresh corn, chipotle remoulade, roasted red peppers, caramelized onion, fresh celery, panko breadcrumbs, pickled red peppers

ENTRÉES

Wild Scottish Salmon 24
seared bok choy, coriander jasmine rice, seared trumpet mushrooms, thai coconut curry

Pan Seared Scallops 26
roasted cauliflower florets, glazed swiss chard, toasted almonds, brown butter, pickled gold raisins

Grilled Spanish Octopus 24
guajillo chili marinade, roasted yukon gold potatoes, glazed swiss chard, cilantro chimichurri

Seafood Fettuccini Pasta 22
lobster demi, poached calamari, butterflied shrimp, squid ink, seared cherry tomatoes, fresh herbs

Grilled Trout a la Talla 24
fresh herb marinade, guajillo chilies, cilantro lime rice, grilled corn

Cioppino Stew 24
halibut, salmon, shrimp, mussels, saffron tomato broth, shaved fennel, meyer lemon, toasted baguette

Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.