

SUPPER

SNACKS

CHEF'S SIGNATURE

AHI TUNA TACUSHI* - 12

CILANTRO, SPICY MAYO, CRISPY WONTON

FIRE ROASTED BONE MARROW - 14

TOMATO JAM, BLACK TRUFFLE EMULSION

HUMMUS, ZA'ATAR PITA CHIPS - 7 (vg2)

OLIVE OIL, PAPRIKA

SHRIMP N' GRITS - 12 (GF)

BLACK TIGER SHRIMP, GRITS, GARLIC, LEMON, SCALLION

JOE'S MAC & CHEESE - 8 (vg1)

CAMPANELLE PASTA, CHEDDAR GRATIN

BRUSSEL SPROUTS - 9 (vg1)

WHITE BALSAMIC, RED ONION, TRUFFLE, PARMESAN

CRAB STUFFED MUSHROOMS - 16

BELL PEPPER, PANKO, CHEDDAR, DIJON CREAM

ESCARGOT - 12

GARLIC HERB BUTTER, PUFF PASTRY

STEAK TARTARE* - 18

HOUSE SALAD, CIABATTA, ONIONS, CAPERS, EGG, DIJON STEAK SAUCE

STICKY RIBS - 12

CHIPOTLE SLAW, SESAME, SCALLION

PRINCE EDWARD ISLAND MUSSELS - 14

(GF NO CROSTINI)

CHARDONNAY, LEMON, PESTO CREMA

HAND-CUT FRIES-OR- TRUFFLE FRIES - 7/9 (vg1)

SLIDERS - 9

BLACK ANGUS, CORNED BEEF, OR RATATOUILLE LENTIL (vg1)

wood burning oven

WILD MUSHROOM FLATBREAD - 17 (vg1)

ARUGULA, BLACK TRUFFLE EMULSION, PARMESAN, RICOTTA, GARLIC

FIESTA FLATBREAD - 18

GROUND BEEF, BLACK BEANS, CORN, BELL PEPPERS, CHEDDAR BLEND, CILANTRO, CHIPOTLE AIOLI

THE SICILIAN - 18

ITALIAN SAUSAGE, PROSCIUTTO, RICOTTA, MOZZARELLA, BANANA PEPPER, PARMESAN, AMOGIO

MARGHERITA FLATBREAD - 16 (vg1)

VINE RIPE TOMATO, BASIL, GARLIC, FRESH MOZZARELLA, EVOO

Chef's Seasonal Favorites

CEDAR PLANK SALMON | ROASTED BRUSSEL SPROUTS, FINGERLING POTATO, CRANBERRY EMULSION - 27 (GF)

CREOLE SEAFOOD RISOTTO | PEI MUSSELS, DIVER SCALLOP, SHRIMP, ANDOUILLE SAUSAGE, OKRA, BELL PEPPERS - 32

SEA BASS | FORBIDDEN RICE, ASPARAGUS, SWEET BELL PEPPERS, CHILI GINGER SAUCE, CILANTRO - 42

SPINACH & MOZZARELLA STUFFED CHICKEN BREAST | HERB PANKO, BACON, MUSHROOMS, PEAS, SCALLIONS, GARLIC-THYME CREAM - 28

BACON WRAPPED DIVER SCALLOPS | SWEET POTATO RISOTTO, SWISS CHARD, PECAN-MAPLE BROWN BUTTER - 34

SESAME AHI TUNA | FORBIDDEN RICE, BABY BOK CHOY, DIJON-SOY - 34

SHORT RIB | HOMINY GRITS, ROASTED BRUSSEL SPROUTS, PICKLED CABBAGE - 34 (GF)

BRICK "AMISH" CHICKEN | FINGERLINGS, BROCCOLINI, MUSHROOMS, SAGE EMULSION - 26

BAKED VEGGIE LASAGNA SKILLET | SPINACH, ZUCCHINI, EGGPLANT, SWEET POTATO, SQUASH, RICOTTA, MOZZARELLA, PARMESAN, AMOGIO - 22

BLACK BOARD

THE FLAMING TOMAHAWK*

47 OZ - PRIME AGED BONE-IN RIBEYE - MKT
SERVED TABLESIDE "FLAMING" WITH
FAMILY STYLE SIDES OF: MUSHROOMS, ASPARAGUS,
TRUFFLE MASHED POTATOES, JOE'S MAC & CHEESE, ZIP SAUCE

CHARCUTERIE & FROMAGERIE BOARD - 24
Imported and Domestically cured Meats and Cheeses

"FRUITS" OF THE OCEAN
OYSTERS* AND JUMBO SHRIMP
1/2 DOZEN - 18 DOZEN - 32

MARKET FARE

ADDITIONS: GRILLED STEAK* 8, GRILLED CHICKEN 5, GRILLED SHRIMP 7, SALMON 7

ROASTED BEET | ROASTED BEETS, GOAT CHEESE MOUSSE, DRIED CHERRIES, MANDARIN ORANGES, PISTACHIO CRUSTED GOAT CHEESE, RED ONION, BALSAMIC - 16 (VG1)

NICOISE* | AHI TUNA, FINGERLINGS, OLIVES, CHERRY TOMATO, HARICOT VERT, MIXED GREENS, CAPER BERRIES, CHAMPAGNE-DIJON DRESSING - 16 (GF)

BISTRO | SPRING MIX, TOMATO, CUCUMBER, AVOCADO, TRUFFLE EMULSION, BUCHERON GOAT CHEESE CROSTINI - 13 (vg1)

WOODFIRED SALMON | HARICOT VERT, CAPERS, ROASTED TOMATO, LEMON CONFIT, TARRAGON DRESSING - 17 (GF)

KALE BARLEY | TOASTED OATS, CRAISINS, AGED GOUDA, PISTACHIOS, CITRUS EMULSION - 13 (vg1)

CHOPPED WEDGE | APPLEWOOD BACON, RED ONION, GRAPE TOMATO, HARD BOILED EGG, BLUE CHEESE, JALAPENO RANCH - 13 (GF)

CHEESY ONION | PREPARED "LYON" STYLE, PROVOLONE, GARLIC CROUTON - 9

BISTRO STEAK

8 OZ CENTER CUT PRIME AGED N.Y. STRIP* - 26 (GF)
TRUFFLE MASHED AND ASPARAGUS

9 OZ KOBE STYLE FLAT-IRON STEAK FRITES* - 29
HERB BUTTER, SALAD, FRIES

BUTCHER'S BLOCK

PRIME - 14 OZ GRILLED N.Y. STRIP* - 39

PRIME - 8 OZ GRILLED FILET MIGNON* - 38

ROSEN DOUBLE-BONE COLORADO LAMB CHOPS* - 46

BERKSHIRE - 14 OZ BONE-IN TOMAHAWK PORK CHOP* - 29

INCLUDES ACCESSORIES, 1 PER CATEGORY

SAUCE CHIMICHURRI / BISTRO ZIP / MUSHROOM

VEGGIES BRUSSELS / SPINACH / HARICOT VERT

SALAD MEDITERRANEAN QUINOA / FIESTA / KALE TABOULI

STARCH FINGERLINGS / TRUFFLE MASHED POTATOES

HAND-HELDS

BLACK ANGUS SLIDERS* | FARMHOUSE CHEDDAR, LETTUCE, TOMATO, CARAMELIZED ONIONS, BRIOCHE BUN, BJ'S SAUCE, FRIES - 19

ULTIMATE BISTRO WAGYU BURGER* | CRISPY BACON, LTO, WHITE CHEDDAR, TOMATO JAM, FRIED EGG, BRIOCHE BUN, FRIES - 19

VEGETARIAN RATATOUILLE-LENTIL SLIDERS | TOMATO JAM, WHITE CHEDDAR, ARUGULA, TRUFFLE EMULSION, FRIES - 15 (vg1)

WOOD ROASTED FISH TACOS | MAHI-MAHI, CHIPOTLE SLAW, GUACAMOLE, , ROASTED TOMATO SALSA, CRISPY CORN TACOS - 15

LAMB SANDWICH | GARLIC YOGURT, SUMAC, CUCUMBER-MINT SALAD, PICKLED TURNIPS, GRILLED ZA'ATAR BREAD, FRIES - 18

VG1= vegetarian / VG2= vegan / GF = gluten free

~20% gratuity on parties of six or more~
please ask your server about items that may contain raw or undercooked ingredients.
*consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of foodborne illness.