

# RAW BAR

view chef’s daily menu for today’s selections

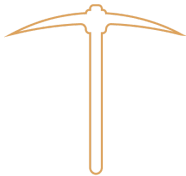
|                                                                          |    |
|--------------------------------------------------------------------------|----|
| <b>Oysters *</b>                                                         | MP |
| served with lemon, cocktail, mignonette, horseradish & sourdough cracker |    |
| GLUTEN FREE OPTION AVAILABLE                                             |    |
| <b>Wild Caught Shrimp GF</b>                                             | 18 |
| five poached shrimp, cocktail sauce, lemon                               |    |
| <b>Ceviche * GF</b>                                                      | 19 |
| mahi-mahi, lime, jalapeño, avocado, plantain chip                        |    |
| <b>Pickled Mussels GF</b>                                                | 12 |
| fresno chili, preserved lemon aioli                                      |    |
| <b>Cold Smoked Hamachi Crudo GF</b>                                      | 24 |
| grapefruit mirin, strawberry gel, ginger                                 |    |

# STARTERS

|                                                             |    |
|-------------------------------------------------------------|----|
| <b>Truffle Fries GF</b>                                     | 16 |
| parmesan, white truffle oil, scallion                       |    |
| <b>Buttermilk Cheddar Biscuits</b>                          | 12 |
| umami butter                                                |    |
| <b>Rhode Island Fried Calamari GF</b>                       | 24 |
| marinara, pickled peppers, cajun aioli, lemon               |    |
| <b>Dynamite Shrimp GF</b>                                   | 19 |
| naam jim aioli, sesame seeds, scallion, cabbage             |    |
| <b>Braised Pork Belly GF</b>                                | 22 |
| garlic chili glaze, pickled daikon, sesame, korean cucumber |    |

# SOUP & SALAD

|                                                                                    |    |
|------------------------------------------------------------------------------------|----|
| <b>Butternut Bisque GF</b>                                                         | 16 |
| coconut cream, toasted pepita, chive oil                                           |    |
| <b>Butter Leaf Salad GF N</b>                                                      | 16 |
| sugar snap pea, radish, pistachio brittle, pecorino, citrus-white wine vinaigrette |    |
| NUT FREE OPTION AVAILABLE                                                          |    |



GF Gluten Free - N Contains Nuts

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Your well-being is important to us, not all ingredients are listed on the menu. The following major food allergens are used as ingredients: fish, crustacean, shellfish tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients

# ENTRÉES

|                                                                                          |    |
|------------------------------------------------------------------------------------------|----|
| <b>Mahi-Mahi Fish Tacos</b>                                                              | 24 |
| tomatillo salsa, coleslaw, lime, pickled red onion, cilantro                             |    |
| GLUTEN FREE OPTION AVAILABLE                                                             |    |
| <b>Fried Chicken Sandwich</b>                                                            | 24 |
| brioche bun, spicy cabbage slaw, b&b pickles, garlic aioli, fries                        |    |
| GLUTEN FREE OPTION AVAILABLE +3                                                          |    |
| <b>The Burger Underground *</b>                                                          | 28 |
| two 1/3 pound patties, tavern sauce, lettuce, cheddar, pickle, onion, fries              |    |
| SUBSTITUTE BEYOND BURGER                                                                 |    |
| GLUTEN FREE OPTION AVAILABLE +3                                                          |    |
| <b>Shrimp Po Boy</b>                                                                     | 28 |
| remoulade, shaved lettuce, tomato, french roll, fries                                    |    |
| <b>Ribeye Steak Sandwich</b>                                                             | 42 |
| gruyère, caramelized onion, heirloom tomato, arugula, horseradish aioli, local sourdough |    |
| GLUTEN FREE OPTION AVAILABLE +3                                                          |    |
| <b>Honey Garlic Salmon * GF</b>                                                          | 42 |
| sriracha aioli, jasmine rice, cucumber, fresh herbs, avocado, scallion                   |    |
| <b>Hanger Steak Frites * GF</b>                                                          | 52 |
| demi-glaze, seasonal vegetables, fries, gremolata                                        |    |
| SUBSTITUTE NEW YORK * +24                                                                |    |

# SWEETS

|                                                            |    |
|------------------------------------------------------------|----|
| <b>Banana Bread N</b>                                      | 14 |
| hazelnut mousse, butter rum toffee, chantilly creme        |    |
| NUT FREE OPTION AVAILABLE                                  |    |
| <b>Vanilla Pot de Crème GF</b>                             | 14 |
| honey comb, chantilly, blueberry compote                   |    |
| <b>Cheesecake GF</b>                                       | 14 |
| raspberry anglaise, chantilly creme                        |    |
| <b>Gelato GF</b>                                           | 7  |
| choice of:                                                 |    |
| vanilla, chocolate, coconut, salted caramel, vegan vanilla |    |
| <b>Sorbet V GF</b>                                         | 7  |
| rotating options                                           |    |

**Chef de Cuisine** Josiah Gordon - **General Manager** Giovanni Caterino  
A 3% employee benefit surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.