



GLUTEN FRIENDLY & PLANT BASED

APPETIZERS

CAULIFLOWER BITES

cornmeal dusted, golden fried florets tossed in charcoal barbeque sauce with miso aioli, green onion and cilantro 15.99

SWEET POTATO & PEPPER SOUP

creamy purée topped with mozza cheez, toasted pistachio and almond 9.99

CAESAR

romaine, radicchio, petite lentils, toasted pepitas, varmesan, caesar dressing
side 8.45 / full 14.99 add seared tofu 7

GARDEN SALAD

arugula, kale, apples, mozza cheez, tomatoes, cucumber, hemp seeds, maple onion vinaigrette
side 8.99 / full 14.99 add seared tofu 7

ROASTED BEET SALAD

red + golden beets, orange segments, varmesan, arugula, watermelon radish, maple shallot vinaigrette
side 8.99 / full 14.99 add seared tofu 7

MAINS

CALI BOWL

5 spice roasted sweet potato, togarashi avocado, edamame, sticky sushi rice, cucumber, cabbage, shredded kale, cilantro, mandarin kung pao dressing 20.99

FARMHOUSE PENNE

tofu, roasted cherry tomatoes, garlic sauce, varmesan cheese, basil, italian parsley 19.99

TOFU PAD THAI

stir-fried vegetables, bean sprouts, spiced peanuts, rice noodles, scallions, cilantro, sweet + sour peanut sauce 19.99

TATAKI GLAZED TOFU

broiled tofu, sesame seared sushi rice cake, ginger stir-fried vegetables, mandarin kung pao sauce, lotus chips 19.99

POWER GRAINS BOWL

super seed crusted tofu, lemon quinoa, leafy greens, chickpeas, cucumber, edamame, goji berries, garden goddess dressing 20.99

GLUTEN FRIENDLY

**Note that we do still have flour and other allergens on premise.
Speak with one of our managers if you have allergy concerns for more information**



APPETIZERS

CLASSIC SHRIMP COCKTAIL

chilled black tiger shrimp with cocktail sauce served with brûléed lemon 18.99

CALAMARI

cornmeal dusted crispy calamari, sweet peppers, mushroom, wasabi and mahogany aioli 17.99

TRUFFLE FRIES

fresh russet fries, dusted with parmesan with a fragrant black truffle aioli 9.99

SWEET POTATO & PEPPER SOUP

creamy purée topped with feta cheese, toasted pistachio and almond dukkah 9.99

PARISIAN CHEESE TOAST

freshly baked, fontina, mozzarella and gruyere, roast garlic + herb butter, balsamic drizzle on gf bread **2 pieces** 9.99 **4 pieces** 15.99

STUFFED MUSHROOM CAPS

cheese crusted cremini mushrooms stuffed with smoked pepper, cream cheese, garlic 16.99

BAKED ESCARGOT ESPAGNOL

fennel spiked sausage, sweet peppers, tomato confit, fontina, mozzarella and gruyere, garlic, oregano, white wine, paprika, gf bread 14.99

EAST COAST OYSTERS

freshly shucked to order, on the half shell, horseradish, lemon, cocktail sauce, shallot mignonette **6/** 24.99 **12/** 47.99

CLASSIC PIG TAILS

traditional braised pigtails finished on the grill **Charcoal BBQ | Brown Sugar Sweet Sauce** 16.99

BARBEQUE CAULIFLOWER BITES

cornmeal dusted, golden fried butter marinated florets tossed in a charcoal barbeque sauce, miso aioli, green onion and cilantro 15.99

SESAME SEARED TUNA

miso, sesame & soy, avocado, edamame, lotus chips, cilantro, green onion 17.99

SKILLETS FOR THE TABLE

Field Mushrooms 14.99

Sautéed mix mushroom, garlic butter, herbs

Parmesan Brussels Sprouts 13.99

in a rich cream sauce, garlic

Cajun Spiced Shrimp Skillet 18.99

sweet peppers, blistered tomatoes, caramelized onions in a parmesan cream sauce

SALADS & BOWLS

CAESAR

romaine, radicchio, smoked bacon, grana padano, charcoal caesar dressing **side** 8.99 / **full** 14.99

ROASTED BEET

red + golden beets, crumbled goat cheese, orange segments, arugula, watermelon radish, maple shallot vinaigrette **side** 8.99 / **full** 14.99

ADD PROTEIN TO YOUR SALAD

4oz flat iron steak 12

grilled chicken 6

4oz salmon 11

add sienna spice rub .50

shrimp skewer 12

STEAK + BLUE SALAD

4oz flat iron, kale, arugula, vinaigrette, blue cheese drizzle, crumbled blue cheese, tomatoes, charred onion, cucumbers, lentils, house hickory sticks 25.99
Optional 6oz Cali Cut Halal Steak + 10

COBB SALAD

cheese crumble, bacon strips, avocado wedge, hard whole egg, maple mustard vinaigrette **Chicken** 20.99 **Salmon** 25.99

HARVEST SALAD

cold pulled chicken, arugula, spinach, apples, tomatoes, caramelized onion vinaigrette, dried apricots, squash puree, feta, hemp and toasted pumpkin seeds 20.99

SHANGHAI BEEF BOWL

crispy beef, sesame soy sauce, broccoli, blistered peppers, garlic ginger rice noodles, sprouts, spiced peanut, sesame seeds, cilantro 25.99

SESAME SEARED YELLOWFIN TUNA BOWL

5 spice roasted sweet potato, togarashi avocado, edamame, sticky sushi rice, cucumber, cabbage, shredded kale, cilantro, mandarin kung pao dressing 25.99

GRILLED CHICKEN THRIVE BOWL

super seed crusted chicken breast, lemon quinoa, power greens, chickpeas, watermelon radish, cucumber, edamame, goji berries, garden goddess dressing 21.99

MAINS

CHARCOAL BURGER

smashed fresh ground beef patty, smoked bacon, monterey jack cheese, dill pickle, tomato, shredded lettuce, roasted garlic aioli, toasted gluten free bun with fresh russet fries 22.99

BACON TRUFFLE BURGER

smashed patty, truffle aioli, gouda, iceberg lettuce, tomato, pickle, bacon, toasted sesame bun 23.99

GRILLED CHICKEN & GUAC SANDWICH

herb marinated chicken, guacamole, jack cheese iceberg lettuce, tomato, habanero lime aioli and pea shoots 21.99

BRAISED BEEF GNOCCHI

potato gnocchi with braised short rib beef, celery root, rich and creamy brown sauce, blue cheese, kale, mushrooms, topped with toasted walnuts and pistachio 32.99

BEEF SHORT RIB

slow braised beef in red wine and herbs served with creamy mashed potato and seasonal vegetables 39.99

APPLE BUTTER CHICKEN

double breast skin on chicken, potato pavé, squash and parsnip puree, brussels, pearl onions, apple butter veal based jus 32.99

TATAKI GLAZED SALMON

seared atlantic salmon, sesame seared sushi rice cake, ginger stir-fried vegetables, mandarin kung pao sauce, lotus chips 34.99

PAD THAI

stir-fried vegetables, tossed egg, bean sprouts, spiced peanuts, rice noodles, scallions, cilantro, sweet + sour peanut sauce 18.99
+ **Roast Chicken** 22.90 + **Shrimp** 23.90

CHARCOAL SMOKED RIBS

rubbed in custom spices, slow smoked + grilled pork ribs in choice of Charcoal BBQ or Brown Sugar Sweet sauce served with seasonal vegetables and choice of potato **Half Rack** 27.99 **Full Rack** 37.99

TAILS & RIBS

two house smoked ribs and two original pigtails, served with seasonal vegetables and choice of potato 36.99
Charcoal BBQ or Brown Sugar Sweet Sauce

CHICKEN MUSHROOM PENNE

roasted chicken, bacon, field mushrooms, marsala cream sauce, blistered tomatoes, gluten friendly penne pasta, grana padano and herbs 25.99

CHARCOAL STEAKS

FRESH CARVED PRIME RIB

Available after 4pm Fri, Sat, Sun in limited quantity

cabernet beef jus, creamed horseradish
10oz/ 45.99 **14oz/** 50.99

All Steaks and Prime Rib, excluding steak frites are served with seasonal vegetables, with choice of fries, mashed yukon potatoes or garlic ginger rice

Substitutions

Caesar or House salad 2.5 Sweet Potato Fries 2.5
Twice Baked Stuffed Potato 3

STEAK & FRITES

cali cut striploin steak served with truffle fries, butter and aioli
5oz/ 29.99 **10 oz/** 44.99
Halal 6oz/ 34.99 **Halal 12oz/** 60.99

NEW YORK STRIPLAIN

served with our maître d'hotel butter
10oz/ 45.99 **14oz/** 55.99 **Halal 12 oz/** 62.99

NEW YORK PEPPER STEAK

peppercorn studded new york striploin, with maître d'hotel butter and four peppercorn brandy sauce
10oz/ 49.99 **14oz/** 57.99

WAGYU STRIPLAIN

australian ms7 japanese breed wagyu with distinctive marbling, accompanied with potato pavé, mushrooms, pearl onions, maitre butter
7oz/ 105.99 **14oz/** 175.99

FILET MIGNON

char-grilled beef tenderloin steak and signature maître d'hotel butter **7oz/** 49.99

TENDER BLUE

bacon wrapped tenderloin with a rich danish blue cheese melt **7oz/** 54.99

THE CROWN

bacon wrapped tenderloin, maitre butter, black tiger shrimp **7oz/** 65.99

A5 MIYAZAKI FILET

seared to perfection Japanese wagyu, served with potato pavé, wild and tame mushrooms, pearl onions, maitre butter
7 oz/ 149.99

RIBEYE a la PLANCHA

excellent AAA angus cut, seared + cooked on thick seasoned steel, port-brandy-shallot butter
14oz/ 67.99

UPGRADES

5/6 oz Atlantic Lobster Tail 25
Shrimp Skewer 12