

SMALL PLATES

Daily Soup	7
Smoked Beef Salad <i>Asparagus, Bacon</i>	12
Mixed Green & Lychee Salad <i>Tarragon, Fig, Balsamic Dressing</i>	10
Grilled Calamari <i>Sun-Dried Tomato & Caper, Brown Butter, Grilled Vegetables, Olive Crostini, Aged Balsamic, Basil Oil</i>	13
Tempura Vegetable Sushi Roll <i>Baby Seedlings, Pickled Ginger, Soy Sesame Sauce, Mango Salsa</i>	12
Crab Cake & Potato Sandwich <i>Chive Sour Cream, Guacamole, Mango Salsa</i>	14

LARGE PLATES

Crab & Smoked Corn Risotto	18
Truffle & Vegetable Linguini <i>Tofu Parmesan</i>	17
Vegetable Penne <i>Tomato Ginger Sauce, Basil Goat Cheese</i>	14
Ace of Clubs <i>Grilled Chicken, Bacon, Avocado, Roasted Pepper, Lettuce, Tomato, Wasabi Aioli, Yam Fries</i>	15
Shrimp & Chicken Pad Thai <i>Tofu, Bok Choy, Peanuts</i>	16
8 oz Strip Loin <i>Tempura Onions, Roasted Garlic Polenta, Baby Bok Choy, Tomato Salsa, Balsamic Jus</i>	18
Basil Marinated Grilled Salmon <i>Apple, Fennel, Tomato & Frisée Slaw; Olive, Caper, Sun-Dried Tomato; Mushroom & Lemon Risotto; Pea Sauce; Tumeric Oil</i>	17

If you have any allergies, please notify your server

Chef/Owner Marco Ormonde