

Tasters to Start

Spiced herbed brie crostini with toasted walnuts, D' Anjou pears, green apples and a balsamic port wine gastrique 13

Crab and artichoke dip served with lavosh 16

Crudo du Jour MKT PRICE

Poke MKT PRICE

Soups (One daily soup du Jour)

Cioppino (considered for house soup)

Daily soup du jour

Salads

Caesar with option of kale or romaine (protein option available) served with pesto caesar dressing 12 (**Add Chicken** +8 **Add Grilled Fish** (except salmon) +8 **Add Shrimp** +7)

Fruit mélange black mission fig, pear, green apple, walnut, onion, shaved fennel, balsamic vinegar and evoo dressed arugula 14

Lemon tarragon grilled shrimp skewers over charred Belgian endive, grape tomato, red onion, Dijon vin 17

Herbed dijon crusted king salmon over Waipoli mixed greens, crispy sunchokes, crispy bacon lardon, red onions, Ravigote vinaigrette 24

Grilled Spanish octopus over torn frisee, shaved brussels, cauliflower, fines herbes, roasted garlic and lemon confit oil 20

Sandwiches Sandwiches come with choice of frites or salad

Muffaletta Chefs assorted charcuterie, kalua pork rilette, provolone, spicy basil giardineira spread in an artisan ciabatta 18

Pan Bagnat Artisan ciabatta, Herbes de Provence rubbed ahi sliced sashimi style, Waipoli greens, sliced tomato, truffled lemon thyme marinated shaved fennel, haricot vert, nicoise olive and pepper tapenade, chopped egg (veg option available) 18

Croque Monsieur Sliced jambon de Paris, swiss, toasted white pullman, Mornay sauce 15 (croque madame with egg +2)

Cheeseburger 7oz all beef patty, butter lettuce, tomato, onion, smoked cheddar, cracked pepper and mustard rubbed bacon, brioche bun 18

Entrees

Fish Loco Moco 6oz catch of the day seared ala plancha, choice of rice, bechamel sauce, fines herbes, sunny side egg, crispy potato curls 18

Seafood Paella Chef's selection of seafood, chorizo, andouille, peas, tomato saffron scented rice 20

Fines Herbes roasted Jidori Chicken pasta 8 oz airline, linguine, peas, mushrooms, asparagus, grape tomato, lemon dijon cream 22

Steak Frites 8 oz grilled Hanger, crispy shallots, garlic butter, bistro fries 24

Grilled Pork Chop 8 oz apple cider brined Duroc pork, charred brussel sprouts, bacon apple mustard relish, (starch available ala carte) 24

Catch of the day Chef's daily selection of fish presented to you based upon their inspiration that day. (inquire with your server) MKT PRICE

Sides Ala Carte

Vegetables 6

- Roasted cauliflower
- Roasted brussel sprouts

House salad served with dijon Vinaigrette 5

Simply grilled catch of the day 8

Fine herb roasted Jidori airline chicken 8

Herb dusted bistro fries with garlic truffle aioli 7

Choice of rice - white, brown, basmati 4

Sweet Endings

Chocolate bread pudding with Mexican mac nut brittle and Crème Anglaise 8

Skillet chocolate chip cookie a la mode vanille 9

IL Gelato 6

Sorbetto 4

A la mode 4