SHARED

Cheese & Charcuterie 7/ounce
Daily a la carte Selection

Trio of Hummus 20
Pine Nut Pesto, Harissa, Traditional
Carrot, Celery, Winter Cucumber, Naan

Smoked Gouda Fondue (2 Guest Minimum) 50
Includes Grapes, Apples, Toasted Artisan Bread Cubes, Charcuterie, Nuts, Olives

SMALL PLATES

Pork Belly 16
Roast Parsnip Puree, Pear & Maple Glaze, Pear, Orange Segment, Cilantro

Seared Ahi Tuna* 18
Farro Salad, Citrus Ginger Vinaigrette, Cilantro

Grilled Octopus 17
Seared Gnocchi, Thai Basil, Spiced Fig Jam, Shaved Brussel Sprouts

Scallops en Coquille St. Jacques 12/scallop
Mushroom Parmesan Cream

Jumbo Shrimp Cocktail 7/shrimp
U6, Lemon, Parsley, Cocktail Sauce

Chicken Meatballs (7ea) 12
Korean BBQ, Scallion, Sesame

SALAD

House Salad 8
Greens, Tomato, Cucumber, Balsamic Vinaigrette

Pear Panzanella 10
Shaved Asparagus, Walnut, Bacon, Bleu Cheese Dressing, Crouton

Shaved Root Vegetable 10
Beet, Cucumber, Radish, Onion, Carrot, Feta, Mint, Red Wine Dill Vinaigrette

Add to Any Salad
Shrimp 15
Salmon* 10
Chicken 7

PIZZA

Margherita 17
Fresh Mozzarella, Heirloom Tomato, Aglio, Basil

Fungi 18
Black Truffle Pâté, Goat Cheese, Arugula, Balsamic, Aglio Olio, Thyme

Lobster 27
Creamed Spinach & Artichoke, Tarragon, Parmesan

*Denotes food item is cooked to order or served raw. Consuming raw or undercooked meat, egg, or fish may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has an allergy.

Parties over 6 will be charged an automatic gratuity of 20%

ENTREES

Steak Entrée 38/49
8oz Filet* or 14oz Ribeye*

With your choice of: Pommes Frites, Horseradish Crème Fraiche
OR
Black Truffle Whipped Potatoes, Tomato Demi Glace, Asparagus

Short Rib 35
White Polenta, Pan Jus, Mushrooms, Parmesan

The Sapphire Burger* 19
Crispy Braised Pork Belly, Tomato Apple Jam Mostarda, Pomme Frites

Chicken Breast 28
Mashed Sweet Potatoes, Bacon & Sage Brussel Sprouts, Brown Chicken Jus

Cassoulet 29
Confit Duck, French Breakfast Sausage, Flageolet Beans, Charred Herbs, Grilled Bread

Salmon En Papillote* 26
Seasonal Vegetables, White Wine, Dill

Cioppino* 40
Fish, Scallops, Clams, Mussels, Shrimp, Tomato Broth, Grilled Bread
Add Lobster Tail 25

Gnocchi 18
Pesto Cream, Heirloom Tomatoes

Ratatouille 18
House Marinara, Zucchini, Yellow Squash, Eggplant, Tomato, Boursin

Chickpea Stew 18
Braised Tomato, Light Curry, Mascerated Apricots, Spinach, Pine Nuts

SIDES

Bacon & Sage Brussel Sprouts 8
Grilled Asparagus w/ Lemon Citronnette & Parmesan 8
Garlic & Parmesan Pomme Frites 6
Whipped Potatoes 6
Add Black Truffle Pâté 6
Add Lobster - 1/4lb 12

SOMETHING SWEET

Big Ass Chocolate Cake 22

"Not So" Big Ass Chocolate Cake 8

Baked Alaska 8
Brownie, Coconut Ice Cream, Merengue, Grand Marnier

Cinnamon Roll 8
Green Apple, Walnut
Add Vanilla Ice Cream 3

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