**TO GO MENU**

**FIRST COURSE**

**Seasonal Soup**

market garnishes

*MP*

**Golden Beet Salad**

pickled fennel, burrata, watercress, pistachio, pink peppercorn, cherry vinaigrette

*15*

**Sticky Spare Ribs**

hoisin chili bbq, jasmine rice, white sesame

*19 app | 36 mc*

**Shrimp Tempura**

sweet shrimp, ginger-soy

*19 app | 37 mc*

**Brusselini**

broccolini, brussels sprouts, sun-dried cherries, sunflower seed, blue cheese vinaigrette

*16*

**Market Salad**

baby arugula, Bulgarian Feta, heirloom tomato, cucumbers, honeydew, toasted pepitas,

lemon vinaigrette

*17*

**SECOND COURSE**

**Local Scallops**
parmesan risotto, oyster mushrooms, parsley and capers, lemon brown butter

*38*

**Grilled Catch**

parmesan risotto, oyster mushrooms, parsley and capers, lemon brown butter
*38*

**Filet Mignon**

fingerling potato, garden vegetables, fresh horseradish, bacon jamb, natural demi glace

*MP*

**Hibachi Salmon**

picked ginger, cucumber seaweed salad, bok choy, jasmine rice, furikake, house teriyaki

*35*

**Lamb Chops**

apricot-chermoula marinade, organic farrotto, buttered broccolini, baby carrot,

red wine lamb jus

*MP*

**Pad Thai**

sweet shrimp, egg, peanut, scallion, bean sprout, cilantro, lime

*Tofu 25 / Chicken 29 / Shrimp 31*

**Fried Rice**

scrambled egg, garlic, chili, scallion, bean sprout, cilantro

*Short Rib 19 / Crab 22*