

KOREAN BBQ MEATBALLS \$14

BEEF AND PORK MEATBALLS, SCALLIONS, BLACK AND WHITE SESAME SEEDS

½ DOZEN OYSTERS \$18

CLASSIC MIGNONETTE, MINI TABASCO

TUNA TOWER \$16

RAW AHI TUNA, AVOCADO, CUCUMBER, SCALLIONS, SRIRACHA, SPICY CHILI CRISPS, SERVED WITH WONTON CHIPS

ROASTED BEET SALAD \$16

CRANBERRY CHEDDAR, TOASTED CASHEWS, MARCONA ALMONDS, PECANS, BRAZIL NUTS, ORANGES, TAHINI BALSAMIC DRESSING

SPICED CHICKPEAS \$14

BAKED CHICKPEAS WITH PAPRIKA, CAYENNE, OREGANO, GARLIC WHIPPED FETA, LEMON ZEST, TOASTED PITA CHIPS

OCTOPUS \$22

BEEF MARINADE, SMASHED ROSEMARY YUKON GOLD POTATOES, LEMON OIL, SMOKED PAPRIKA

CRAB CAKES \$24

LUMP CRAB MEAT, POBLANO PEPPERS, SCALLIONS, PARMESAN, ROASTED POBLANO CREAM SAUCE

PETITE FILET \$28

FOUR OZ PRIME FILET MIGNON, GARLIC MASHED POTATOES, SAUTEED SPINACH, PORCINI BUTTER

LAMB CHOPS \$30

FOUR- 3OZ AUSTRALIAN LAMB CHOPS, CHIMICHURRI SAUCE, PAPAS BRAVAS

BLACKENED JUMBO SHRIMP \$28

MASCARPONE POLENTA, SAUTEED SPINACH, ROASTED BELL PEPPERS, GRILLED CORN, SPICY N'DUJA SAUSAGE

JL BURGER \$18

BACON, AMERICAN CHEESE, CHEF'S SAUCE, FRIED EGG, SCALLIONS, BRIOCHE BUN, WITH ROASTED PARMESAN POTATOES

PROSCIUTTO SANDWICH \$16

GRILLED PEACHES, BURRATA, ARUGULA, POMEGRANATE GLAZE, CIABATTA, WITH ROASTED PARMESAN POTATOES

SOPPRESSATA SANDWICH \$16

BASIL AND SUNDRIED TOMATO PESTO, TOMATO, ARUGULA, BURRATA, BALSAMIC GLAZE, CIABATTA, WITH ROASTED PARMESAN POTATOES

CROSTINIS

*GLUTEN FREE AVAILABLE

BLACK GRAPE CROSTINI \$12

WHIPPED GOAT CHEESE, ROSEMARY, GARLIC, HONEY, CRISPY PROSCIUTTO

CANNELLINI BEAN CROSTINI \$11

SMASHED WHITE BEANS, SLOW ROASTED TOMATOES, PINE NUTS, LEMON OIL

SWEET POTATO CROSTINI \$11

MAPLE SWEET POTATO PUREE, WHIPPED RICOTTA, SPICED PEPITAS, FRIED SAGE

CARAMELIZED PEACH CROSTINI \$12

STRACCIATELLA CHEESE, POMEGRANATE SEEDS, POMEGRANATE GLAZE

FLATBREADS

*GLUTEN FREE FLATBREADS AVAILABLE FOR BELOW EXCEPT BRUSSELS SPROUT

MARGHERITA \$15

STRACCIATELLA CHEESE, BASIL, TOMATO, BALSAMIC GLAZE

BRUSSELS SPROUT \$16

BACON, GARLIC CREAM, CARAMELIZED ONION, FONTINA CHEESE

BRAISED PORK CARNITAS \$16

GREEN TOMATILLO CREAM SAUCE, CHIHUAHUA CHEESE, PICKLED RED ONIONS, ARUGULA

PROSCIUTTO AND PEAR \$17

PENTA BLUE CHEESE, POMEGRANATE SEEDS, ARUGULA, PROSCIUTTO, POMEGRANATE GLAZE

Build Your Own Charcuterie Board

Pick 3: \$20 Pick 5: \$32 Pick 7: \$46