



## SNACKS

- ROASTED ALMONDS** 6  
Seasoned with Cumin & Sea Salt
- OLIVES** 8  
Assorted Kalamata, Niçoise & Cerignola Olives with Fennel & Chiles
- TATER TOTS** 9  
Presented with Truffle Oil, Roasted Shallots & Chive Dipping Sauce
- ROASTED SHISHITO PEPPERS** 9  
With Maldon Sea Salt
- ROASTED BRUSSEL SPROUTS** 10  
Presented with a Maple Lemon & Thyme Dipping Sauce
- VEGETABLE CRUDITÉ** 14  
Carrots, Celery, Fennel, Radish & Cucumber with a House Made White Bean Dip
- HUMMUS SPREAD** 14  
Housemade Hummus Topped with Tomatoes, Kalamata Olives, Lemon Oil & Chopped Red Onion  
Presented with Rosemary Parmesan Matzo Crackers
- CHEESE PLATTER** 15  
Assorted Local & Regional Cheeses, Sliced Granny Smith Apples & Fig Spread, Presented with Gourmet Crostini
- BEEF EMPANADAS** 13  
House Made Beef Empanadas Presented with a House Made Enchilada Dipping Sauce
- TRUFFLE MAC & CHEESE** 15  
Housemade with Fontina, Mozzarella & Parmesan Cheeses Topped with Bread Crumbs & Truffle Oil  
**ADD LOBSTER TAIL** ADDITIONAL 8  
**ADD DOUBLE SMOKED BACON** ADDITIONAL 3
- CHICKEN CAESAR BRUSCHETTA** 9  
Grilled Chicken, fresh Romaine Lettuce and fresh Tomato, presented on Garlic Crostini drizzled house Made Caesar Dressing topped with shaved Parmigiano Reggiano
- ASIAN STYLE CHICKEN LETTUCE WRAP** 15  
Thai Style Marinated Chicken, Julienned Carrots, Jicama, Cucumber and Mint presented in fresh Lettuce Wraps with a Chilli Lime Dipping Sauce



LOUNGE

## SEAFOOD

- BAKED SHRIMP & CHORIZO SKEWERS** 15  
Presented with a Drizzle of Arugula & Fennel Oil
- SPICY YELLOWFIN TUNA TARTARE** 20  
Presented on a Wonton with Avocado Cream & Mango Habanero Puree
- FISH TACOS** 21  
Marinated & Grilled Mahi Mahi Topped with House Made Jicama, Carrot & Cilantro Slaw Wrapped in Corn Tortilla
- SURF & TURF SKEWERS** 27  
Lobster Tail & Filet Mignon Skewers Presented with Garlic Butter Dipping Sauce
- LOBSTER TAIL SKEWERS ONLY** 31
- FILET MIGNON SKEWERS ONLY** 21

## MEAT

- MANGO CHIPOTLE BBQ BAKED CHICKEN SKEWERS** 17  
Baked Chipotle BBQ Chicken Tender Skewers Presented with Chipotle Mayo Dipping Sauce
- MEATBALLS** 17  
House Made Veal & Pork Meatballs with House Made Honey & Pineapple Glaze
- SEARED SKIRT STEAK SKEWERS** 17  
With Grilled Portobello Mushrooms, Roasted Red Onion & Romaine Lettuce, Drizzled with House Made Soy Sauce & Horseradish Cream
- NEW ZEALAND LAMB LOLLIPOPS** 25  
Teriyaki Marinated Lamb Lollipops with Arugula Salad and Drizzle Soy Reduction
- 48 MIXED PLATTER** 69  
Roasted Almonds, Assorted Olives, Assorted Cheeses, Roasted Baby Carrots, Shrimp & Chorizo Skewers, Mango Chipotle BBQ Chicken Skewers, Honey & Pineapple Glazed Meatballs, Filet Mignon Skewers & Lobster Tail Skewers

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These items are the Tuna Tartare (served rare) and the New Zealand Lamb Lollipops (served medium rare.)



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## PANINIS & SLIDERS

### **GRILLED CHEESE** 14

With Fontina & Manchego Cheese & Roasted Tomato on Fresh Challah Bread, Presented with Tomato Mayo Dipping Sauce

**ADD DOUBLE SMOKED BACON** ADDITIONAL 3

**ADD LOBSTER TAIL** ADDITIONAL 8

### **PORTOBELLO & MOZZARELLA PANINI** 15

With House Basil and Pesto & Balsamic Vinaigrette on Fresh Challah Bread

### **MISO LOBSTER ROLLS** 16

Lobster dressed with Miso Butter on fresh baked Challah Rolls

### **CHICKEN BURGERS, "CLT"** 16

House Made Chicken Burgers Topped with Jalapeno & Cilantro Mayo, Lettuce & Tomato on Fresh Baked Challah Rolls

### **WAGYU BEEF SLIDERS** 16

Wagyu Beef topped with Manchego Cheese, Doubled Smoked Bacon and Truffle aioli on fresh Challah Rolls

## PIZZA

### **ROASTED TOMATO & CHORIZO PIZZA** 13

House Made Roasted Tomato Spread Topped with Fresh Mozzarella, Chorizo & Baby Arugula on Fresh Garlic Flatbread

### **PESTO PIZZA** 13

House Made Basil Pesto Topped with Fresh Mozzarella & Roma Tomato on Fresh Garlic Flatbread

## SWEETS

### **WARM CHOCOLATE BROWNIES** 11

House Made

### **BREAD PUDDING** 13

House Made with Cranberries & Almonds

### \* **POP ROCKS** 17

House Made Ice Cream Pop submerged in a Well Balance Cocktail

-BERRY SORBET PUNCH, Bombay Gin

-TOASTED ALMOND, Disaronno and Ciroc Coconut