



Snacks & Starters

- Ask server about our **Daily Oyster Assortment** - Market Price
- **Fire Grilled Clams** with Burnt Grape Tomatoes, garlic, white wine, basil - 15
- **Truffled Deviled Eggs** - 4.5/each
- **Fire grilled wings** - 15
Sauces: Buffalo, Honey-Chipotle, or Garlic Rosemary, Lemon Parmesan
- **Kung Pao chicken dumplings** tossed in a sweet-spicy sauce with ponzu dipping sauce - 13
- **Terrine of Goat Cheese**, Roasted Garlic, Red Bell Peppers, Tomato and Zucchini accompanied by Grilled Bread and Basil Pesto - 16
- **Bacon wrapped fire grilled shrimp** with roasted pickled onions & jalapeños with cilantro - 17
- **Tuna Tartar** with avocado, red onion cilantro, tossed in our spicy soy vinaigrette, wasabi pea crunch, sirachia - 18
- **Panko crusted fried Provolone**, Marinara, Fresh Basil Pesto - 13



In the Bowl

Pulled Pork Ramen

Slow roasted pulled pork, Julliened Carrot, shitaki Mushrooms, Bok Choy, Kim Chi, Egg - 24



Korean Rice Bowl

Spicy Fried Rice, Bok Choy, Shitaki Mushrooms, Shredded Cabbage, Kim Chi, Julienned Carrots, Sunny side egg - 19

Marinated: Chicken - 7, Shrimp - 13, Steak - 18

Tuna Poke Bowl

Cubes of Ahi Tuna tossed with Pineapple, Avocado, pickled fire roasted jalapeños, tossed in a ponzu sesame vinaigrette over sushi rice topped with frizzled onion - 29

Mardi Gras Penne

Blackened Fire grilled Chicken, andouille sausage, Tomatoes, red and poblano peppers, scallions, penne in a spicy cream sauce - 28

Fresh Cavitelli

with Grilled Chicken, Sun-dried tomatoes, baby arugula, crimini mushrooms in a rosemary infused cream sauce - 27

Mexican Bowl

Grilled chicken Breast/ Spanish rice/ Spiced Corn with cojita cheese, Black beans, picked jalapeños and red onions, avocado, diced tomatoes & cilantro, Mexican crema - 25

Salads



House Salad - Mesclun, grape tomatoes, Cucumbers, shredded carrot, red onion - 9

Arugula, Roasted Beets, Candied almonds, crumbled goat cheese, Honey-Dijon Vinaigrette - 12

Cucumber Salad, Kim Chi, Pickled Dikon & Red Onion, Boston Bibb lettuce, Fermented Soy-Rice Wine Vinaigrette - 13

Cobb Salad - Chopped Mixed Greens, diced tomato, cucumber, egg, applewood smoked bacon, shredded monterey jack and cheddar, balsamic vinaigrette - 16

Nicóse Salad - Rare seared Ahi Tuna, Mesclun Greens, Grape tomatoes, Red bliss potatoes, Hard boiled Egg, Mediterranean Olives, herbed white wine vinaigrette - 20

Grilled Caesar - Fire Grilled Romaine Lettuce, house made Caesar dressing, parmesan crisps, & croutons - 12

Between Bread

Sandwiches accompanied by mesclun greens & gaufrette potatoes

Chicken Ranch Club - Fire grilled Sliced Chicken, Bacon, tomatoes, romaine lettuce and ranch dressing on triple stacked Texas toast - 15

Portabello Ban Mi - Fire Grilled Portobello, Pickled Carrots, diakon, and jalapeños, Cilantro-garlic Aioli, baguette - 15

Cubano - Pulled Pork, Black forest ham, pickles, swiss cheese, dijon mustard, pressed Baguette - 16

Chicken Chorizo Sandwich - Grilled Chicken Breast, sliced chorizo, Sun-dried tomato-chipotle cheddar spread melt, avocado, tomato, grilled sour dough bread - 16

Fire Roasted Steak sandwich - Grilled Sliced Steak, fire roasted red bell and poblano peppers, roasted onion and Monterey Jack-Cheddar cheese, tarragon-garlic butter on Ciabatta roll - 20

Fire Grilled Burgers

Our special blend Ground in house daily, accompanied by house cut fries

Pharmacy Burger

with lettuce tomato, pickle chips - 17

Gourmet Burger

Hamburger topped with roasted garlic, crimini mushroom, red wine Demi glace - 20

Surf & Turf Burger

Our burger topped with chunks of lobster, and fresh béarnaise sauce - 22

GOAT Burger

hand packed burger topped with cabernet carmelized onions and goat cheese - 20

Choice of cheese: Monterey Jack & Cheddar, Gruyer, Swiss, Blue cheese - \$1.50

Over the Flames

Steaks are accompanied by Choice of sauce or compound butter & Choice of potato

STEAKS & CHOPS

- 18oz USDA Prime Aged NY Strip Steak - 44
- 10oz USDA Prime Aged Filet Mignon - 46
- 22oz USDA Prime Aged Rib Eye - 49
- 28oz Usda prime T-Bone - 54
- 32oz USDA Prime Aged Porter House - 63

Choice of Sauce or Butter

Bernaise Sauce
Au Poivre sauce
Red wine Bordelaise
Smoked tomato and chipotle butter
Roasted Garlic Crimini & Porchini Demi Glace
4 herb garlic butter
Gorgonzola Chive butter
Chimichurri
Carmelized Shallot Truffle Butter

Choice of Potato

Potatoes Gratine
Fire Roasted Fingerlings
House cut French fries
Garlic Smashed
Yukon Gold Potatoes

Entrees

Grilled Rack of Lamb - Dijon Mustard, Roast garlic rubbed Rack of Lamb with a red wine rosemary Demi Glace, Garlic smashed potato - 44

Coq au Vin - Pan Roasted Frenched Chicken in a hearty Red Wine Sauce with Mushrooms, Onions and Bacon, garlic smashed potatoes - 29

Fire Grilled Faroe Island Salmon - garlic & herb sauteed shitaki and crimini mushrooms, whole grain mustard beurre blanc, fingerling potatoes - 35

Torgagashi seasoned Ahi Tuna, Tamari-Shochu Soy Ginger Glaze and Wasabi accompanied by Vegetable stir Fried Forbidden black rice - 39

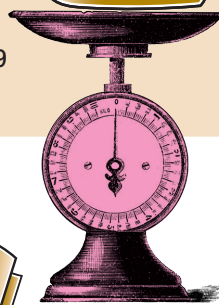
Sides

- Creamed Spinach - 10
- Truffle Parmesan Risotto - 12
- Sweet Potato & Plantain puree- 11
- Flame Grilled Asparagus with bearnaise - 11
- Parmesan, Garlic, Rosemary, Lemon Fries - 9
- Herb & garlic grilled zucchini & squash - 10

See our
Specials



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here



3% will be charged when credit card is used to partially cover processing costs