



## -APPETIZERS-

**Fried Calamari** \$16  
*Crispy Artichokes, Shishito Peppers,  
Tomato Sauce, Lemon Aioli*

**Joyce Farms Chicken Liver Pâté** \$12  
*Port Wine Gelée, Pickled Cherry,  
Toasted Baguette*

**Lobster & Shrimp Cocktail** GF \$20  
*Cucumber, Avocado, Celery, Tomato Salsa,  
Wasabi-Lime Foam*

**Short Rib Raviolo** \$17  
*Melted Leeks, Smoked Bacon, Whipped Parmesan,  
Crispy Garlic*

**Crab Cakes** \$18  
*Tarragon Remoulade, Crab-Radish Slaw,  
Mustard Vinaigrette*

**Deca & Otto Burrata** V \$15  
*Strawberry, Yuzu, Sorrel, Olive Crostini*

## -SALAD-

**Kale & Beet Salad** GF V \$13  
*Baby Kale, Roasted Red Beets, Butternut Squash,  
Candied Pecans, Granny Smith Apples, Goat Cheese,  
Dried Cranberries, Raspberry Vinaigrette*

**Wedge Salad** \$12  
*Iceberg Lettuce, Tomatoes, House Bacon,  
Soft-Boiled Eggs, Pickled Onion, Bleu Cheese Granita*

**Molten Caesar** \$13  
*Gem Lettuce, Tomato Conserva,  
Molten Parmesan Crouton, Anchovy Vinaigrette*

**Chicken Caesar Salad** \$19  
*Grilled or Blackened Chicken, Romaine Hearts,  
Shredded Parmesan, Croutons*  
**Shrimp or Salmon\* Caesar** \$22

**Side House Salad** \$6  
**Side Caesar Salad** \$6

## -SOUP-

**Chef's Soup of the Day** \$6  
*Fresh Daily Options of Cream & Broth Soups*

**French Onion** \$7  
*Crostini, Provolone Cheese*

## -PASTA-

**Fennel Sausage Rigatoni** \$24  
*Cherry Tomatoes, Spinach,  
Tomato-Sambuca Cream, Pecorino Cheese*

**Spaghetti Squash "Pomodoro"** GF V \$21  
*Tomatoes, Zucchini, Whipped Burrata,  
Pepitas, Basil Oil*

## -SEA-

**Grilled Scottish Salmon\*** GF \$34  
*Braised Cabbage, Fingerling Potatoes,  
Tarragon-Mustard Sauce, Smoked Trout Roe*

**Diver Scallops\*** GF \$40  
*Vegetable Risotto, Lemon Confit, Crispy Artichokes,  
Black Truffle*

**Spiced Grouper** GF \$38  
*Leek Agrodolce, Market Greens, Tomato Raisins,  
Cashews, Feta-Lemon Emulsion*

## -LAND-

**Braised Lamb Shank** GF \$33  
*Soft Corn Polenta, Merguez Sausage, Butter Beans,  
Tomatoes, Lamb Jus, Mint Gremolata*

**Grassfed NY Strip\*** GF \$42  
*Loaded Mashed Potatoes, Roasted Mushrooms,  
Garlic-Herb Butter, Peppercorn Sauce*

**Filet Mignon\*** \$40  
*Bleu Cheese Crust, Garlic-Chive Potatoes,  
Red Wine Reduction*

**Stuffed Organic Chicken Breast** GF \$29  
*Mushroom Ragu, Sheep's Cheese Polenta,  
Cacciatore Jus*

**Veal Saltimbocca** \$36  
*Potato Purée, Foraged Mushrooms,  
Marsala Reduction*

**Roasted Half Duck** \$39  
*Butternut Squash Purée, Farro Verde, Almonds,  
Capers, Fig-Balsamic*

*\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions\**

GF- Gluten Free

V- Vegetarian