

## SOUP & SALADS

**Whimsical Soup** Half 6 / Full 9

Our team's creative inspiration using the best of the season's bounty

**Heirloom Caprese VEG** 16

Fresh Fior Di Latte Mozzarella / Balsamic Reduction /  
EVOO/ Basil

**B.L.T Caesar** 15

Seared Maple Black Pepper Pork Belly / Heirloom Tomatoes /  
Crispy Romaine / Fire Grilled Focaccia

**Quinoa Prawn Salad** 16

Garlic Prawns / Quinoa / Mangoes / Kiwi / Baby Kale /  
Heirloom Tomatoes / Cucumber / Arugula / Lime Kiwi Dressing

**Wine Beet Salad VEG** 15

Braised Beets / Caramelized Onions / Goat Cheese / Arugula /  
Baby Kale / Dramatic Red Wine & Balsamic Reduction

Add Garlic Prawns - 6.5 Add Filet of Fresh Catch - MP Add Grilled Chicken Breast - 6.5  
Side Caesar - 9

## TAPAS

**Tempura Quartet VEG** 12

Asparagus / Avocado / Cauliflower / Zucchini / Chipotle Aioli / Mint Tzatziki

**Deconstructed Bruschetta VEG** 12

Fire Grilled Baguette / Tomatoes / Roast Garlic /  
Balsamic Reduction / Parmigiano Reggiano /

**Duck Wings GF** 12

Confit Duck / Sticky Orange Sauce / Toasted Sesame Seeds

**Calamari Kraken GF** 12

Crispy Fried Strips / Jalapenos & Onions / Mint Tzatziki

**Sommelier's Wine Scallops GF** 16

Sautéed Shitake Mushrooms with Brown Butter / Wine Gastrique

**Producer's Cut N.Y. Strip GF** 33

Sterling AAA Striploin / Roasted Fingerling Potatoes / Seasonal Vegetables /  
Quartered Sautéed Mushrooms / Dramatic Red Wine Rosemary Demi

**Organic Mushroom Wellington VEG** 24

Mushroom Blend / Puff Pastry / Bed of Creamed Leeks /  
Roasted Fingerling Potatoes / Seasonal Vegetables

**Lemon Chicken Piccata GF** 25

Butterflied Seasoned Chicken Breast / Dramatic White Wine Lemon Butter  
Sauce/ Capers / Roasted Fingerling Potatoes / Seasonal Vegetables

## SHARE PLATES

**Grilled Flatbread VEG** 14

Roasted Red Pepper Hummus, Caramelized Onions & Red Pepper Gastrique  
w/ Mint Tzatziki

**Steamer Bowl Duet** Half 16 / Full 21

Fresh Salt Spring Mussels & Clams / Dramatic White Wine Garlic Butter Sauce /  
Fire Grilled Baguette

**"Wine Country" Carpaccio** 19

Seared Black Pepper & Fennel Crusted Wagyu Beef / Arugula / Red Onions /  
Fennel Matchsticks / Heirloom Tomatoes / Dramatic Red Wine & Balsamic  
Gastrique / Fire Grilled Focaccia

**Charcuterie Ensemble** 28

Assortment of Cured Meats & Cheese / Focaccia / Pickles / Honey Dates /  
Chutney / Caramelized Onion Marmalade

## SANDWICHES

**The Burger** 18

Hand Made Patty / Pork Belly / Aged Cheddar / Caramelized Onions /  
Tomatoes / Arugula / Mustard / Roasted Garlic Aioli / Brioche Bun /  
Parmesan Fries

**The Bayou Chicken Sandwich** 18

Blackened Chicken Breast/ Aged Cheddar/ Tomatoes / Avocado / Arugula /  
Roasted Garlic Aioli / Grilled Focaccia / Parmesan Fries

**Symphony of Vegetables VEG** 16

Seasonal Vegetables / Red Pepper Hummus / Mint Tzatziki /  
Heirloom Tomatoes / Arugula / Brioche Bun / Parmesan Fries

**The B.A.T** 17

Seared Pork Belly/ Arugula / Heirloom Tomatoes /  
Roasted Garlic Aioli / Grilled Focaccia / Parmesan Fries

\*Sub Fries for a side soup or side salad for an additional \$2  
Add Avocado \$2

## ENTRÉES

**Paradise Chop GF** 28

Seasoned Grilled Paradise Valley Pork Chop / Caramelized Onion Marmalade /  
Smashed Fingerling Potatoes / Seasonal Vegetables

**Maestro Pasta VEG (GF OPTION)** 19

Angel Hair Pasta / Heirloom Tomatoes / Arugula /  
Roasted Garlic / Dramatic White Wine Lemon-Chili Butter Sauce  
Add Prawns - 6.5 / Add Scallops - 8 / Add Chicken Breast - 6.5 / Gluten Free - 2

**Fresh & Creative Catch GF** MP

Our team's creative inspiration using the day's catch & seasonal ingredients

GF = Gluten Free VEG = Vegetarian / 18% Gratuity will be added to all groups of 6 or more