



GLUTEN FRIENDLY & PLANT BASED

APPETIZERS

CAULIFLOWER BITES

cornmeal dusted, golden fried florets tossed in charcoal barbeque sauce with miso aioli, green onion and cilantro 15.99

SWEET POTATO & PEPPER SOUP

creamy purée topped with mozza cheez, toasted pistachio and almond 9.99

CAESAR

romaine, radicchio, petite lentils, toasted pepitas, varmesan, caesar dressing
side 8.45 / **full** 14.99 **add seared tofu** 7

GARDEN SALAD

arugula, kale, apples, mozza cheez, tomatoes, cucumber, hemp seeds, maple onion vinaigrette
side 8.99 / **full** 14.99 **add seared tofu** 7

ROASTED BEET SALAD

red + golden beets, orange segments, varmesan, arugula, watermelon radish, maple shallot vinaigrette
side 8.99 / **full** 14.99
add seared tofu 7

MAINS

CALI BOWL

5 spice roasted sweet potato, togarashi avocado, edamame, sticky sushi rice, cucumber, cabbage, shredded kale, cilantro, mandarin kung pao dressing 20.99

FARMHOUSE PENNE

tofu, roasted cherry tomatoes, garlic sauce, varmesan cheese, basil, italian parsley 19.99

TOFU PAD THAI

stir-fried vegetables, bean sprouts, spiced peanuts, rice noodles, scallions, cilantro, sweet + sour peanut sauce 19.99

TATAKI GLAZED TOFU

broiled tofu, sesame seared sushi rice cake, ginger stir-fried vegetables, mandarin kung pao sauce, lotus chips 19.99

POWER GRAINS BOWL

super seed crusted tofu, lemon quinoa, leafy greens, chickpeas, cucumber, edamame, goji berries, garden goddess dressing 20.99

GLUTEN FRIENDLY

**Note that we do still have flour and other allergens on premise.
Speak with one of our managers if you have allergy concerns for more information**



APPETIZERS

CLASSIC SHRIMP COCKTAIL
chilled black tiger shrimp with cocktail sauce
served with brûléed lemon 18.99

CALAMARI
cornmeal dusted crispy calamari, sweet peppers,
mushroom, wasabi and mahogany aioli 17.99

TRUFFLE FRIES
fresh russet fries, dusted with parmesan with a
fragrant black truffle aioli 9.99

SWEET POTATO & PEPPER SOUP
creamy purée topped with feta cheese, toasted
pistachio and almond dukkah 9.99

PARISIAN CHEESE TOAST
freshly baked, fontina, mozzarella and gruyere,
roast garlic + herb butter, balsamic drizzle on gf
bread **2 pieces** 9.99 **4 pieces** 15.99

STUFFED MUSHROOM CAPS
cheese crusted cremini mushrooms stuffed with
smoked pepper, cream cheese, garlic 16.99

BAKED ESCARGOT ESPAGNOL
fennel spiked sausage, sweet peppers, tomato
confit, fontina, mozzarella and gruyere, garlic,
oregano, white wine, paprika, gf bread 14.99

EAST COAST OYSTERS
freshly shucked to order, on the half shell,
horseradish, lemon, cocktail sauce, shallot
mignonette **6/** 24.99 **12/** 47.99

CLASSIC PIG TAILS
traditional braised pigtails finished on the grill
Charcoal BBQ | Brown Sugar Sweet Sauce 16.99

BARBEQUE CAULIFLOWER BITES
cornmeal dusted, golden fried butter marinated
florets tossed in a charcoal barbeque sauce, miso
aioli, green onion and cilantro 15.99

SESAME SEARED TUNA
miso, sesame & soy, avocado, edamame, lotus
chips, cilantro, green onion 17.99

SKILLETS FOR THE TABLE

Field Mushrooms 14.99
Sautéed mix mushroom, garlic butter, herbs
Parmesan Brussels Sprouts 13.99
in a rich cream sauce, garlic
Cajun Spiced Shrimp Skillet 18.99
sweet peppers, blistered tomatoes, caramelized
onions in a parmesan cream sauce

SALADS & BOWLS

CAESAR
romaine, radicchio, smoked bacon, grana
padano, charcoal caesar dressing
side 8.99 / **full** 14.99

ROASTED BEET
red + golden beets, crumbled goat cheese,
orange segments, arugula, watermelon radish,
maple shallot vinaigrette **side** 8.99 / **full** 14.99

ADD PROTEIN TO YOUR SALAD

4oz flat iron steak 12
grilled chicken 6
4oz salmon 11
add sienna spice rub .50
shrimp skewer 12

STEAK + BLUE SALAD
4oz flat iron, kale, arugula, vinaigrette, blue
cheese drizzle, crumbled blue cheese,
tomatoes, charred onion, cucumbers, lentils,
house hickory sticks 25.99
Optional 6oz Cali Cut Halal Steak + 10

COBB SALAD
cheese crumble, bacon strips, avocado wedge,
hard whole egg, maple mustard vinaigrette
Chicken 20.99 **Salmon** 25.99

HARVEST SALAD
cold pulled chicken, arugula, spinach, apples,
tomatoes, caramelized onion vinaigrette, dried
apricots, squash puree, feta, hemp and toasted
pumpkin seeds 20.99

SHANGHAI BEEF BOWL
crispy beef, sesame soy sauce, broccoli,
blistered peppers, garlic ginger rice noodles,
sprouts, spiced peanut, sesame seeds, cilantro
25.99

**SESAME SEARED
YELLOWFIN TUNA BOWL**
5 spice roasted sweet potato, togarashi
avocado, edamame, sticky sushi rice,
cucumber, cabbage, shredded kale, cilantro,
mandarin kung pao dressing 25.99

GRILLED CHICKEN THRIVE BOWL
super seed crusted chicken breast, lemon
quinoa, power greens, chickpeas, watermelon
radish, cucumber, edamame, goji berries,
garden goddess dressing 21.99

MAINS

CHARCOAL BURGER
smashed fresh ground beef patty, smoked
bacon, monterey jack cheese, dill pickle, tomato,
shredded lettuce, roasted garlic aioli, toasted
gluten free bun with fresh russet fries 22.99

BACON TRUFFLE BURGER
smashed patty, truffle aioli, gouda, iceberg
lettuce, tomato, pickle, bacon, toasted sesame
bun 23.99

GRILLED CHICKEN & GUAC SANDWICH
herb marinated chicken, guacamole, jack
cheese iceberg lettuce, tomato, habanero lime
aioli and pea shoots 21.99

BRAISED BEEF GNOCCHI
potato gnocchi with braised short rib beef,
celery root, rich and creamy brown sauce, blue
cheese, kale, mushrooms, topped with toasted
walnuts and pistachio 32.99

BEEF SHORT RIB
slow braised beef in red wine and herbs
served with creamy mashed potato and
seasonal vegetables 39.99

APPLE BUTTER CHICKEN
double breast skin on chicken, potato pavé,
squash and parsnip puree, brussels, pearl
onions, apple butter veal based jus 32.99

TATAKI GLAZED SALMON
seared atlantic salmon, sesame seared sushi
rice cake, ginger stir-fried vegetables, mandarin
kung pao sauce, lotus chips 34.99

PAD THAI
stir-fried vegetables, tossed egg, bean sprouts,
spiced peanuts, rice noodles, scallions, cilantro,
sweet + sour peanut sauce 18.99
+ **Roast Chicken** 22.90 + **Shrimp** 23.90

CHARCOAL SMOKED RIBS
rubbed in custom spices, slow smoked + grilled
pork ribs in choice of Charcoal BBQ or Brown
Sugar Sweet sauce served with seasonal
vegetables and choice of potato
Half Rack 27.99 **Full Rack** 37.99

TAILS & RIBS
two house smoked ribs and two original pigtails,
served with seasonal vegetables and choice of
potato 36.99
Charcoal BBQ or Brown Sugar Sweet Sauce

CHICKEN MUSHROOM PENNE
roasted chicken, bacon, field mushrooms,
marsala cream sauce, blistered tomatoes, gluten
friendly penne pasta, grana padano and herbs
25.99

CHARCOAL STEAKS

FRESH CARVED PRIME RIB
Available after 4pm Fri, Sat, Sun
in limited quantity
cabernet beef jus, creamed horseradish
10oz/ 45.99 **14oz/** 50.99

All Steaks and Prime Rib, excluding steak frites are
served with seasonal vegetables, with choice of
fries, mashed yukon potatoes or garlic ginger rice

Substitutions
Caesar or House salad 2.5 Sweet Potato Fries 2.5
Twice Baked Stuffed Potato 3

STEAK & FRITES
cali cut striploin steak served with truffle fries,
butter and aioli
5oz/ 29.99 **10 oz/** 44.99
Halal 6oz/ 34.99 **Halal 12oz/** 60.99

NEW YORK STRIPLOIN
served with our maitre d’hotel butter
10oz/ 45.99 **14oz/** 55.99 **Halal 12 oz/** 62.99

NEW YORK PEPPER STEAK
peppercorn studded new york striploin, with maitre
d’hotel butter and four peppercorn brandy sauce
10oz/49.99 **14oz/** 57.99

WAGYU STRIPLOIN
australian ms7 japanese breed wagyu with
distinctive marbling, accompanied with potato pavé,
mushrooms, pearl onions, maitre butter
7oz/ 105.99 **14oz/** 175.99

FILET MIGNON
char-grilled beef tenderloin steak and
signature maitre d’hotel butter **7oz/** 49.99

TENDER BLUE
bacon wrapped tenderloin with a rich
danish blue cheese melt **7oz/** 54.99

THE CROWN
bacon wrapped tenderloin, maitre butter,
black tiger shrimp **7oz/** 65.99

A5 MIYAZAKI FILET
seared to perfection Japanese wagyu, served with
potato pavé, wild and tame mushrooms, pearl onions,
maitre butter
7 oz/ 149.99

RIBEYE a la PLANCHA
excellent AAA angus cut, seared + cooked on thick
seasoned steel, port-brand- shallot butter
14oz/ 67.99

UPGRADES **5/6 oz Atlantic Lobster Tail** 25
Shrimp Skewer 12