

FIRST COURSE

Kung Pao Brussels sprouts

sesame - peanuts - scallion
17

Tuna crudo

crispy rice - avocado - tobiko - sriracha
24

Pork and shrimp shumai dumplings

ponzu - chili crisp - scallion
18

Spicy cucumbers

avocado - bean sprouts - puffed wild rice
17

Japanese milk bread

sesame - miso honey butter - sea salt
12

Crab and scallion croquettes

aji amarillo - pickled cucumber
19

Mediterranean dip trio

falafel - cucumber - grilled pita
21

Grilled Spanish octopus

tamarind - sweet potato - pepitas
19

Half dozen east coast oysters

cocktail sauce - cucumber mignonette
20

Beet and delicata squash salad

caramelized yogurt - crispy lentils
18

Crispy calamari

celery salad - cherry pepper aioli
21

Pork and veal meatballs

cherry tomato sauce - whipped burrata -
garlic chips
18

Beef and potato empanadas

salsa d'arbol - cabbage escabeche
18

Mexican street cauliflower

pepitas - cotija cheese - cilantro - lime
19

Chicken tortilla soup

cilantro - guajillo chili
18

SALAD

Chopped house salad

cucumber - carrot - tomato - aged sherry
vinegar
17

Spa salad

chickpeas - avocado - sprouts - quinoa -
edamame - yogurt herb dressing
18

Little Gem caesar

Tuscan kale- lemon bread crumbs -
Parmigiano Reggiano
18

Baby kale and arugula salad

honeynut squash - feta - apples -
pomegranate
18

Salad with Hidden Fjord Salmon - 37 or Chicken - 27 or

Skirt Steak - 30 or Tuna - 30

SIDE

Black and blue fries - gorgonzola sauce 14

Jasmine rice with lentils - vegetables 14

Creamed kale - shallots & garlic 14

MAIN COURSE

C.A.B skirt steak or shrimp tacos

julienne cabbage - queso fresco - avocado
28

Organic seared tofu

umami broth - mushroom - edamame
dumplings - furikake
24

Iberian duroc pork chop

pineapple and pork belly - fried rice -
sesame ginger BBQ
37

Veal agnolotti

porcini mushroom - truffle cream -
parmesan frico
20

Black sea bass

wild rice - baby bok choy - shitake
mushrooms - Thai chili sauce
38

Detroit style pizza

roasted garlic - pickled peppers -
pepperoni - hot honey
28

Rigatoncini pasta

vodka sauce - Calabrian chili - guanciale -
stracciatella cheese
26

Blackened swordfish

butternut squash peperonata - green onion
37

Eastend burger

beer cheese - peppadew mayo -
pickled green tomato
26

Australian lamb burger

feta and curry tzatziki - lettuce - tomato -
onion - za'atar fries
25

Spicy tuna or salmon bowl

lentils & vegetables - rice - avocado
30

Chicken Milanese

Brussels sprouts caesar - focaccia croutons
29

12 oz prime NY strip or
18oz. bone in dry aged ribeye

steak fries - creamed kale - roasted garlic
aioli - balsamic jus
44 / 64

Hidden Fjord Salmon

organic spinach - lemongrass - coconut milk
- chili crisp
37

Braised boneless short rib

Roasted garlic mashed potatoes - fall
vegetables
40

Spicy lobster spaghetti

cherry tomatoes - baby arugula - chili flakes
38

General Manager : Anthony Cavuoto

Culinary Team: Albert DeAngelis, Matthew McNerney, and Jose Zapata

If you have a food allergy, please speak to the owner, manager, chef, or your server.

*Consuming raw or undercooked meat, seafood, shellfish & eggs Increases the risk of foodborne illness