

LUNCH

APPETIZER & SALADS

ADD - ONS: Moroccan Chicken 10 - Gulf Shrimp 12 - Flat Iron Steak 15 - King Salmon 13

- ICED JUMBO SHRIMP & COLOSSAL CRAB marie rose & cocktail sauce 29
LOCAL BURRATA artichoke muffuletta, basil, grilled naan 16
GILBERTIE'S FARM ORGANIC GREENS lemon, extra virgin olive oil, parmesan, cherry tomatoes 10
TUNA TATAKI CRUDO shallot soy vinaigrette, petite greens, crispy garlic 18
GULF SHRIMP CEVICHE spicy mango, avocado, radish, aji amarillo, plantain chips 15
TORO TARTAR creamy avocado, wasabi soy broth, american caviar 17
PERUVIAN CHICKEN SKEWERS aji panca, pineapple pepper relish, avocado crema 12
BABY BEET, GOAT CHEESE & ARUGULA SALAD * honey crisp apples, almonds, sherry vinaigrette 14
JERSEY BEEFSTEAK TOMATO & BLUE CHEESE shaved red onion, herb vinaigrette 12
RED PEPPER HUMMUS * grilled naan 11

ENTRÉES

- PARISIENNE GNOCCHI summer vegetable, tarragon, pecorino 24
TAGLIATELLE gulf shrimp, basil pesto, oven dried tomatoes, lemon 29
LUMP CRAB CAKES sweet corn, fava, pancetta succotash, spicy aioli 18 / 34
MISO GLAZED SEA BASS pickled bok choy, japanese eggplant 39
ROASTED WILD SALMON lemon braised artichokes, new potatoes, peas, basil 32
GRILLED ATLANTIC SWORDFISH red wine caponata, basil, extra virgin olive oil 36
MAINE LOBSTER SALAD golden beets, blood orange, organic greens 24
LEMON & THYME GRILLED CHICKEN BREAST greek salad, feta, tomatoes, olives, cucumbers, onion 24
BLACK ANGUS BURGER cheddar ale sauce, bacon onion jam, crispy fries 22
GRILLED FLAT IRON STEAK braised mushrooms, carrots, truffle potatoes 29

PRIX FIXE MENU

Two Course 28 / Three Course 35

FIRST COURSE

- PERUVIAN CHICKEN SKEWERS aji panca, pineapple pepper relish, avocado crema
BULGARIAN FETA SALAD kalamata olives, cucumbers, red onion, chick peas, red wine vinaigrette
JERSEY BEEFSTEAK TOMATO & BLUE CHEESE shaved red onion, herb vinaigrette

SECOND COURSE

- ROASTED WILD SALMON lemon braised artichokes, new potatoes, peas, basil
GRILLED FLAT IRON STEAK braised mushrooms, carrots, truffle potatoes
PARISIENNE GNOCCHI summer vegetable, tarragon, pecorino

THIRD COURSE

- FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo cherry sauce
CHEESECAKE PRALINE CONE * raspberry sauce, marinated berries



Executive Chef & Partner: Stephen Lewandowski / Director of Operations: Dana Cifone

Items marked * contain seeds or nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please let your server know if you have any food allergies.

Gratuity of 20% to parties of 8 or more.