



## 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 STRIPLAIN

served with our maître d'hotel butter  
**10oz/** 45.99 **14oz/** 55.99 **Halal 12 oz/** 62.99

### NEW YORK PEPPER STEAK

peppercorn studded new york striploin, with maître d'hotel butter and four peppercorn brandy sauce  
**10oz/**49.99 **14oz/** 57.99

### WAGYU STRIPLAIN

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 maître 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-brandy-shallot butter  
**14oz/** 67.99

### UPGRADES

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