

## SMALL PLATES TO SHARE

*Steamed Edamame*.....\$7

Pan seared with sesame oil, pancetta, cashews.

*Guacamole \$10*.....\$13

Corn tortilla chips.

*Truffle Mc & Cheese*.....\$12

White cheddar, fontina cheese, crispy pancetta, toasted bread crumbs.

*Organic Kale Caesar Salad*.....\$9

Organic Kale with Homemade Creamy Caesar Dressing and Crispy Ciabatta.

*Sesame lime Ginger Chicken Salad*.....\$15

Mixed Greens with Mango, Avocado, Cilantro and Roasted Chicken tossed in Lime Ginger Vinaigrette with Crispy Tortilla Strips.

*BBQ Salmon Salad*.....\$14

Atlantic Salmon Pan Seared and tossed with Baby Spinach Cornbread Croutons and Red Onions in BBQ Ranch Dressing.

*Meat Ball Lovers*.....\$12

Southern Style Beef Meat Balls with Dates and Creamy Tomato Sauce.

*Fajitas Chicken Tacos*.....\$13

Sautéed Chicken with Caramelized Onions and Bell Peppers with a Creamy Tomatillo Salsa.

*Smoked Braised Pork Sliders*.....\$14

Braised Pork with a Red Cabbage Cole Slaw, Pickled Cucumber, Whole Grain Dijon.

*Short Rib Sliders*.....\$15

Braised Short Rib with Caramelized Onions finished with Jalapeño Aioli and Arugula.

*Atlantic Salmon BLT Sandwich*.....\$14

Atlantic Salmon Seared and Flaked on Toasted Brioche Bread with Applewood Bacon, Cabbage and Heirloom Tomatoes topped with Caper Crème.

## RAW BAR

*JB Roll*.....\$10

Salmon, Cream Cheese, Cucumber, Ginger, Wasabi Leaf served with Soy Sauce.

*Shrimp 'N Cream Cheese Roll*.....\$10

Jumbo Gulf Stream, Serrano Peppers, Cream Cheese and Macadamia Nuts, Rolled in Black and White Sesame Seeds, served with Wasabi Soy and Sriracha Mayo.

*Spicy Tuna Roll*.....\$11

Spicy Ahi Tuna Blend with California Avocado served with Wasabi, Soy and Ginger Mayo.

*Tuna Tartare*.....\$16

Fresh Ahi Tuna with a Light Sesame Soy Dressing with Creamy Avocado.

*Ceviche Blanco*.....\$12

Fresh Jumbo Scallop and Shrimp Ceviche in a Coco Lime Serrano Marinade served with fresh Plantain Chips and a Chili Lime Wedge.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.*

## LARGE PLATES TO SHARE

*Short Rib Flat Bread* .....\$16

Gorgonzola Spread topped with Sweet Asian Pears, Figs and Braised Short Ribs.

*BBQ Chicken Flat Bread*.....\$13

Roasted BBQ chicken atop Spicy BBQ Sauce and Fresh Fontina Cheese with Red Onions and Cilantro.

*Southern Style Duck Nachos*.....\$15

Crispy Corn Tortillas topped with Homemade Southern Style Chili and Cheddar Mornay.

*Salmon & Quinoa*.....\$16

Fresh Norwegian Salmon with a Light Quinoa Salad served with Slices of Avocado.

*Linguini A La Carbonara* .....\$17

Linguini in a Creamy Carbonara Sauce and Sautéed Chicken.

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