

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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LUNCH MENU

(Every day 12pm – 5pm)

SOUP OF THE DAY

Prepared Daily\$5

STARTERS

Brussel Sprouts\$10

Pan seared with sesame oil, pancetta, cashews.

Truffle Mc & Cheese.....\$11

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

Guacamole \$10.....\$10

Corn tortilla chips.

VEGETABLES

Organic Kale Caesar Salad.....\$10

Organic kale, home made cesar dressing, parmesan cheese, roasted garlic chapata crunchy croutons.

New Orleans Burrata Salad.....\$12

Assorted heirloom tomatoes, assorted beets, burrata cheese, new orleans dressingwhite balzamic bourboun glaze crunchy applewood bacon (or with out) fresh crush cumin powdered, evoo.

FLAT BREAD

Vegetarian Flat Bread.....\$13

Tomato ragout, roasted artichoke, bell peppers, shallots, escabeche mushrooms, queso fresco.

Short Rib Flat Bread.....\$14

gorgonzola cheese, pear, figs, short rib.

PASTA

Penne Alfredo with Chicken\$11

Homemade Creamy Alfredo Sauce, Pecorino Cheese & Butter.

Penne with Meatballs.....\$12

Homemade Marinara Sauce, Beef Meet Balls, Basel, Pecorino Cheese.

FISH

Tuna Tartare\$15

Avocado salsa, edamame, wasabi foam, crispy wontons.

Ceviche Blanco\$12

Corvina.

Grilled Salmon\$16

6 oz of Norwegian salmon with quinoa salad.

MEAT

Grilled Chicken.....\$12

Tender chicken breast with quinoa salad

Meat Ball Lovers\$14

Marinara sauce, pecorino cheese, farro, micro basil.

SANDWICHES

Short Rib\$14

Caramelized onions and truffle mayo in baguete bread accompanied with chips and salad.

Chicken Kale.....\$12

Chicken breast covered with a touch of homemade marinara sauce, fontina cheese and fresh kale in ciabatta bread.

Caprese\$12

Fresh tomato, mozzarella and basil with fresh homemade pesto, accompanied with chips and salad.