

Winter Food Menu

Starters

CHARCUTERIE 22

chef's curated selection of meats, cheeses, fruit and crackers

OYSTERS MP*

(ask for today's selection)

Mignonette, cocktail, lemon

PIGGY BANK 12

crispy brussel sprouts, house made bacon jam, chili oil

DUCK FAT FRIES 14

duck fat fries w/ thyme salt and sherry aioli

TRUFFLE FRIES 12

truffle and parmigiano reggiano

BUFFALO BULLION 12

fingerling potatoes, garlic buffalo, blue cheese

EDAMAME 12

tossed in chili lime tequila sauce

GOLDEN LOAF 8

house made cornbread served with cinnamon butter and bourbon maple syrup

GET IN MY BELLY 16

pork belly, soy ginger glaze, chili, sesame

CREME BRULEE CHEESECAKE 10

served with whipped cream

Mains

MILLIONAIRE'S CUT 59

A5 grade 5oz wagyu, wagyu fat fried rice, blistered shishito peppers

GOLDEN AGE TOMAHAWK MP

24 oz. dry aged black angus tomahawk, compound butter, garlic confit, blistered cherry tomatoes

SMASH SLIDERS 18*

two grass fed beef patties, pickled red onions, cheddar & house sauce, brioche bun

or

two grass fed beef patties, bacon jam, gruyere, arugula, brioche bun
+2 for truffle fries

MEATBALLIN' 14

house made beef/pork/veal meatballs, spicy arrabbiata sauce, served w/ crostini

CHOP CHOP 18*

two lamb chops, citrus gremolata, cooked to chef's recommended temp.

HOT HONEY PIZZA 15

locally made sourdough, marinara, mozzarella, pepperoni, hot honey drizzle

CHICKEN LOLLIPOPS 18

choice of garlic buffalo, chili lime tequila, maple bourbon, or yuzu miso sauce

RISOTTO BY THE SEA 26

shrimp and diver scallops, chef's seasonal risotto

Dessert

AFFOGATTO 12

pistachio. ice cream, espresso, amaretto

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*