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Charcuterie & Cheese Board | \$25 small/ \$35 large
large chef's selection of imported cheeses & meats w/ accompaniments

SNACKS

Prosciutto Wrapped Dates | \$12

gorgonzola cheese

Pimento Cheese Crostini | \$14

mild cheddar | red bell pepper | bacon
marmalade

Little Louie Wedge | \$18

romaine | cherry tomatoes | pickled onion
bacon | baby shrimp | egg | ranch

Salmon Carpaccio | \$15

smoked salmon | arugula | italian vinaigrette |
capers | crostini

Caprese (V) | \$15

fresh mozzarella | tomatoes | basil | olive
oil | balsamic

Hummus (V) | \$13

cherry tomatoes | cucumber | feta | olives |
pita bread

Devilled Eggs | \$14

daily preparation

Warmed Olives (V) | \$9

roasted garlic | onion | citrus

FLATBREADS

The Chef | \$21

mozzarella | pancetta | spinach
fig jam | parmesan

Truffle Bianca | \$21

mushrooms | white sauce
mozzarella | burrata | truffle oil

Picante | \$20

chicken | jalapenos | red onion
mozzarella | pesto aioli | cilantro
queso fresco

ENTREES

Short Rib | \$27

au jus | mashed potatoes

Skirt Steak Tacos | \$18

red onion | cilantro | salsa | avocado

Shrimp Mac'n'Cheese | \$22

baby shrimp | lobster bisque | parmesan

Penne Caponata | \$21

eggplant | cherry tomatoes | olives
capers | marinara | parmesan

Ahi Tuna | \$21

seaweed salad | sesame seeds | wasabi
aioli | ponzu