

SHAREABLE PLATES

Chef Eduardo's Ceviche

Shrimp, Scallops, Citrus, Herbs, Tortilla Chips (GF)
18

Artisan Buratta Cheese

Peaches, Arugula, Hot Honey, Crostini (V)
18

Prosciutto and Fig Jam Flat-bread

Fontina Cheese, Balsamic Vinaigrette, Baby Arugula
14

Crispy Harissa Chicken Wings

Honey Yogurt Sauce, Scallions
15

Sesame Ahi Tuna Tataki**

Seaweed Salad, Pickled Ginger, Wasabi Aioli (GF)
19

Pear and Brie Flat-bread

Caramelized Onions, Baby Arugula, Honey Drizzle (V)
14

Teriyaki Glazed Salmon Brochette

Mixed Greens with a Citrus Vinaigrette (GF)
17

Asian Brussel Sprouts

Sweet Chili Sauce, Crushed Peanuts (V+, GF)
15

Filet Mignon Bites

Caramelized Onions, Red Wine Demi-Glace,
Blue Cheese Crumbles (GF)
22

Blackened Mahi Mahi Tacos

Southern Slaw, Avocado Crema
18

Clyde Cooper's BBQ Brisket Tacos

Sweet Corn & Black Bean Salsa, Spicy Salsa Verde
18

Fiesta Shrimp & Chorizo Skewers

Tomatillo Salsa, Pico de Gallo, Cilantro (GF)
19

Local Charcuterie Board

Rotating Selection of Meat & Cheese, Baguette,
Onion Jam, Mustard
26



DESSERTS

Passion Fruit Cheesecake

with Fresh Whipped Cream 10

Chocolate Peanut Butter Explosion

with Caramel Drizzles and Fresh Whipped
Cream 10

Mango Guava Cheesecake

with Fresh Whipped Cream 10

(GF) Gluten Free
(V) Vegetarian
(V+) Vegan

23% Gratuity will be added for groups of 6 or more.

*Consuming raw or undercooked meats, seafood, shellfish, nuts or eggs may increase the risk of foodborne illness.

** These items may be served raw or undercooked