



cold appetizers

<b>Salmon Carpaccio with Beet Marinade</b> lemon, sprouts, balsamic cream, orange	21
<b>Beef Tartare</b> beef tenderloin, shallots, cornichons, capers, quail egg, mustard, soy sauce, grape leaves, sprouts, parsley, baguette	22
<b>Vitello Tonnato</b> beef tenderloin, capers, sprouts, pickled tomato, tuna sauce	24
<b>Cheese &amp; Charcuterie Plate</b> assorted cheeses and cured meats (ask your server for selection)	25
<b>Tuna Sashimi</b> tuna, soy, lemon, sesame, ginger, jalapeño, green onion	20
<b>Feta &amp; Cream Cheese Spread</b> with olives, mint, whipped cream, garlic, tomato in oil	15
<b>Hummus on Bread</b>	13

salads

<b>Tuna Niçoise</b> tuna, quail eggs, green beans, olives, red onion, potatoes, greens	21
<b>Caesar Salad with Chicken</b> romaine lettuce, quail eggs, croutons · SHRIMP +5	23
<b>Greek Salad</b> tomato, cucumber, lettuce, feta, olives	18
<b>Burrata with Mango &amp; Tomato</b> burrata, arugula, mango, tomato	19
<b>Salmon with Stracciatella</b> tomato, cucumber, mixed greens, capers, baguette	22

meat & fish

<b>Beef Bourguignon</b> ribeye (12 oz) in demi-glace sauce, served with mashed potato	45
<b>Ribeye with Chimichurri</b> grilled ribeye (12 oz) with chimichurri and mixed vegetables	40
<b>Lamb Chops</b> 3 chops with fried potatoes, greek yogurt sauce, garlic, lemon & mint	46
<b>Chicken Kyiv</b> with herb butter and mashed potato	26
<b>Grilled Salmon</b> with spinach and red caviar	38
<b>Sea Bass with Tomato &amp; Olives</b> with white wine butter rosemary garlic sauce, tomato & olives	35
<b>Cornish Chicken</b> teriyaki sauce, served with rice	28

soups

<b>French Bouillabaisse</b> shrimp, mussels, calamari, tomato, parmesan, cream, baguette	40
<b>Gazpacho</b> cold tomato, cucumber, bell pepper, onion, bread	18

hot appetizers

<b>Baked Camembert</b> with garlic, brie, rosemary, cherry tomatoes, basil, baguette	15
<b>Fried Calamari</b> lightly battered tempura style with sweet chili sauce	18
<b>Fried Shrimp</b> served with sweet chili sauce	18
<b>Mussels in Beurre Blanc &amp; Tomato Sauce</b>	22
<b>Chicken Wings</b> buffalo-style, with sprouts, sesame seeds, and chili peppers	16

sandwich & croissant

<b>Caprese Beef Sandwich</b> ciabatta, beef tenderloin, mozzarella, tomato, pesto, arugula, balsamic cream, pistachios	24
<b>Chicken Burger</b> grilled chicken patty, buns, cheddar, bbq sauce, iceberg lettuce, fries with rosemary seasoning	23
<b>Beef BBQ Burger</b> beef patty, cheddar, tomato, pickles, iceberg lettuce, bbq sauce, rosemary parmesan fries	25
<b>Veggie Burger</b> homemade veggie patty, tomato, pickles, iceberg lettuce, ranch sauce, rosemary parmesan fries	20
<b>Prosciutto Croissant</b> prosciutto, arugula, stracciatella, pesto sauce, tomato	18
<b>Salmon Croissant</b> salmon, avocado, arugula, stracciatella, balsamic cream, tomato	17
<b>Chocolate Croissant</b>	9
<b>Plain Croissant</b>	8

pasta & risotto

<b>Spaghetti Carbonara</b> bacon, eggs, parmesan	20
<b>Fettuccine Alfredo with Chicken</b> chicken, heavy cream, parmesan, garlic, mushrooms, white wine	23
<b>Penne Pesto with Shrimp</b> shrimp, tomatoes in oil, pesto sauce	25
<b>Penne Quattro Formaggi</b> four cheese blend	22
<b>Seafood Risotto</b> shrimp, scallops, calamari, red caviar, white wine	35
<b>Chicken &amp; Mushroom Risotto</b> chicken, mushrooms, shallots, white wine, parmesan	28

desserts

<b>Brownie</b> topped with hazelnuts & vanilla ice cream	15
<b>Tiramisu with Baileys</b>	15
<b>Apple Strudel</b> with nuts, prunes, and dried apricots	15
<b>Chef's choice fruit plate</b>	15

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS PRIOR TO ORDERING.  
WHILE WE STRIVE TO ACCOMMODATE REQUESTS, NOT ALL INGREDIENTS ARE LISTED ON THE MENU, AND WE CANNOT GUARANTEE THE ABSENCE OF CROSS-CONTACT.

A 20% gratuity will be added to parties of 6 or more.  
We're happy to split the bill – up to four separate payments per table.

We are happy to do our best to modify dishes when possible, though some substitutions may be politely declined due to preparation constraints.



cocktails

<b>Garden City</b> grey whale gin, lime, grapefruit, lychee	18	<b>Bella Infante</b> luna reposado tequila, orgeat, lime	17
<b>Classic Royal</b> creme de cassis, absolut vanilla, prosecco	17	<b>Gracie’s Margarita</b> camarena reposado tequila, cointreau, amontillado, lime, agave	17
<b>Whiskey Twist</b> rye whiskey, amaro monte negro, lime	18	<b>The Tony</b> elijah craig, maple syrup, lemon	20
<b>KoKo Martini</b> absolut vanilla, orange, coconut	17	<b>Fitzgerald</b> grey whale gin, lemon	17
<b>Blue Pearl</b> mezcal espadin, orange liqueur, lime, coconut	17	<b>Summer Spritz</b>	16
<b>Lemon With A Twist</b> fritos, limoncello, orange liqueur, lemon	15	<b>Lucky Hugo Spritz</b> germaine liqueur, gin, cucumber juice, prosecco, tonic	
<b>Strawberry Basil Margarita</b> luna reposado tequila, cointreau, lime, agave	16	<b>Lavender Spritz</b> gin, butterfly pea syrup, prosecco, club soda	
<b>Mojito Laguna</b> bacardi, coconut, pineapple juice, lime	16	<b>Aperol Spritz</b> aperol, prosecco, club soda	

wines

<b>Sparkling</b>	COUNTRY	6OZ   9OZ	BOTTLE
<b>Luca Paretti Prosecco Brut</b> fresh and fruity italian sparkling wine with notes of pear and apple.	ITALY	-   11	48
<b>Duval-Leroy Champagne Grand Brut</b> elegant champagne with hints of citrus, brioche, and almond.	FRANCE	-   25	99
<b>Sparkling Rosé</b>			
<b>Vilarnau Cava Brut Rosé</b> spanish sparkling rosé with delicate red berry flavors	SPAIN	-   12	40
<b>Rosé</b>			
<b>Vive Vite Cotes de Provence Rosé</b> light, crisp rosé with floral and strawberry notes from provence.	FRANCE	13   17	56
<b>White</b>			
<b>Cave de Lugny Macon-Lugny Les Charmes</b> burgundy chardonnay with ripe melon, citrus, and a creamy finish.	FRANCE	12   16	55
<b>Dashwood Sauvignon Blanc 2024</b> zesty and vibrant with notes of lime, gooseberry, and passion fruit.	NZ	11   15	48
<b>Maison Chantal Sancerre 2023</b> mineral-driven sauvignon blanc from loire valley, with citrus and flint.	FRANCE	16   20	95
<b>Mezzacorona Pinot Grigio Domenica</b> refreshing italian white wine with green apple and floral aromas.	ITALY	11   15	48
<b>Red</b>			
<b>Banshee Pinot Noir 2023</b> silky pinot noir from sonoma with red cherry and spice.	USA	13   17	52
<b>Beronia Rioja Crianza 2020</b> tempranillo-based red with oak, plum, and vanilla notes.	SPAIN	13   17	52
<b>Bonanza Cabernet Sauvignon Lot 8</b> rich and approachable with dark fruit and toasty oak.	USA	15   19	48
<b>Mouton Cadet Bordeaux</b> classic bordeaux blend, soft tannins with blackcurrant and cedar.	FRANCE	11   15	48
<b>Sea Sun Pinot Noir</b> california pinot with layers of red berries and warm spice.	USA,CA	12   16	38
<b>Caymus Cabernet Sauvignon Napa 2022</b> iconic napa cab with lush black fruit, cocoa, and fine tannins.	USA,CA	-   -	125

beer

<b>Draft</b>	
<b>Paulaner Pilsner</b>	10
<b>Paulaner Hefe</b>	10
<b>Estrella Damm Lager</b>	10
<b>IPA</b>	12
<b>Bottle &amp; Can</b>	
<b>Paulaner Grapefruit Radler</b>	9

non-alcoholic

<b>Soda</b>	6
<b>Coke, diet, zero</b>	
<b>Sprite</b>	
<b>Dr Pepper</b>	
<b>Tarragon Lemonade</b>	8
<b>Other</b>	
<b>Lemonade</b>	7
<b>Infused Water</b>	2

coffee

<b>Espresso</b>	4
<b>Americano</b>	5
<b>Latte</b>	6
<b>Cappucino</b>	6