

fresh salads

ASIAN SESAME | 10.5

spring mix, grilled chicken, sesame, carrot, sweet red pepper, mandarin, wonton, asian sesame dressing

GF BEET & GOAT | 10

spinach, pickled beet, goat cheese, pistachio, scallion, jalapeño balsamic, olive oil

GF 38 GREEK | 9

spring mix, tomato, kalamata, cucumber, feta, pepperoncini, greek vinaigrette

GF CAPRESE | 9.5

seasonal tomato, basil, buffalo mozzarella, balsamic

GF CRANBERRY WALNUT | 9.5

spring mix, dried cranberry, candied walnut, feta, artichoke, orange cranberry vinaigrette

GF *BEEF & BLEU | 11.5

spring mix, bistro filet, bleu cheese, candied walnut, dried blueberry, balsamic, olive oil

flat breads

GARLIC CHICKEN | 10/19

grilled chicken, olive oil, garlic, basil, tomato, mozzarella

SEAFOOD | 11.5/22

crab, shrimp, lobster, garlic white wine cream, tomato, scallion

PEAR & PROSCIUTTO | 10.5/20

prosciutto, pear, goat cheese, caramelized onion, balsamic

BAHN MI | 10.5/20

prime rib, pickled red onion, sesame, cilantro, sweet thai, sriracha aioli

MEDITERRANEAN | 10/19

red pepper hummus, tomato, kalamata, pepperoncini, feta, basil, mozzarella

sandwiches

each available to be served naked

served with choice of side:

string fries - seasonal green

sweet potato fries +.5 | side soup-side salad +2.5

BEEF & BRICK | 10

prime rib, mozzarella, french baguette
add horseradish aioli +.5

***NOVA LOX | 10**

smoked salmon, cream cheese, caper, cucumber, onion, tomato, potato roll

***BISCAYNE BURGER | 12.5**

8 oz. certified angus, avocado, lettuce, tomato, pepperjack, fried egg, potato roll

***AHI BURGER | 13.5**

grilled ahi, avocado, vinegar slaw, sriracha aioli, potato roll

VEGGIE PORTOBELLO | 9.5

grilled portobello, roasted red pepper spinach & artichoke dip, lettuce, tomato, cucumber, avocado, whole grain wheat

***AHI TUNA SLIDERS | 11**

rare ahi, oyster aioli, carrot, greens

***SURF & TURF | 12.5**

bistro filet, crab & lobster parmesan cream, toasted baguette

SHRIMP PO'BOY | 11

battered shrimp, parmesan, lettuce, tomato, sriracha aioli, french baguette

ASIAGO CHICKEN CARBONARA | 10.5

grilled chicken, mushrooms, bacon, swiss, asiago garlic, french baguette

CHICKEN PHILLY | 10.5

grilled chicken, cream cheese, pepper, onion, mushroom, pepperoncini, mozzarella, french baguette

***ORIGINAL SLIDERS | 9.5**

ketchup, mustard, american
add bacon +1

soups

SOUP DU JOUR | 3.5/6

ROASTED RED PEPPER TOMATO | 3.5/6

LOBSTER BISQUE | 5/7

*modern
global cuisine*

sharing plates

GF EDAMAME | 7

steamed or garlic wok'd

SWEET POTATO FRIES | 7

sriracha ranch

GF TERRA ROOT HOUSE CHIPS | 7

parmesan, cracked pepper,
chipotle herb dipping sauce

GF SPICY CHICKEN QUESO DIP | 9.5

fresh vegetables, tortilla chips, roasted red pepper

JALAPEÑO CRAB RANGOON STICKS | 9

sweet thai chili

PORTOBELLO MUSHROOM FRIES | 8.5

horseradish aioli

**GF ROASTED RED PEPPER SPINACH
& ARTICHOKE DIP | 9.5**

fresh vegetables, tortilla chips

TUSCAN BREAD | 9

italian spices, roasted garlic, mozzarella,
dipping marinara

HOUSE CHICKEN WINGS | 9.5

spiced honey, ranch

GF ROASTED RED PEPPER HUMMUS | 8.5

fresh vegetables, tortilla chips

DUMPLINGS | 8.5

seared or fried, ginger soy

PRETZEL BITES | 8.5

honey butter, pepperjack

small plates

GF DIABLO SHRIMP & GRITS | 13.5

white wine chipotle, parmesan grits

***SALMON SKEWERS | 10**

chili lime baked, flash fried spinach

LOBSTER MAC N CHEESE | 9.5

house favorite

GF *SESAME CRUSTED AHI TUNA | 10.5

thai peanut sauce

BACON & BRUSSELS | 11

goat cheese

THAI CHICKEN LETTUCE WRAPS | 9.5

thai chicken, peanut sauce, bib lettuce

GF *SEARED SCALLOPS | 14.5

bacon, ginger teriyaki, toasted sesame slaw

GF *BISTRO FILET | 13.5

bleu cheese, port wine, sautéed spinach

***AHI NACHOS | 13**

citrus ahi, pico, jalapeño slaw, avocado,
wasabi & sriracha aioli

MUSSELS | 12

garlic, white wine, bacon, tomato, scallion

dessert

GOOEY BUTTER CAKE | 7.5

columbia's award winning dessert

GOURMET FUNNEL CAKE | 9

chocolate chip cake, chocolate & caramel drizzle,
oreo cookie, french vanilla ice cream

GF CHOCOLATE TORTE | 7

caramel, powdered sugar

DESSERT DU JOUR | 7.5

ask your server for our daily special

catering

Offering full service catering in-house and off-site.
We'll help you create a unique experience for you and
your guests, within budget, and with your tastes in mind.

Ask for more details.

GF Indicates Gluten Free option | 20% gratuity added to parties of 6+

*Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs
or unpasteurized milk may increase your risk of food borne illness.

happy hour

MONDAY - FRIDAY | 2-6PM

\$3 CALL COCKTAILS
CRAFT & IMPORTS

\$4 SELECT WINES
BY THE GLASS
DRAFT BEER

**\$5 SHARING
PLATES**

Saturdays

11AM-4PM

\$5 JUICE **\$15**
CARAFE **ROSÉ**

\$10 CHAMPAGNE

Sundays

BRUNCH | 10AM-3PM

CHEF INSPIRED DISHES
BOTTOMLESS MIMOSAS
HOUSE INFUSED
BLOODY MARY'S