

SAVOUR

s o c i a l d i n i n g

SMALL PLATES

Stuffed Dates

dried dates - goat cheese - pork belly

\$7

Fried Manchego

manchego cheese - honey drizzle

\$8

Tomato Carpaccio

fresh tomatoes - capers - parmesan - caesar drizzle

\$7

Fried Deviled Eggs

breadcrumb crust - caviar

\$8

Seared Ahi Tuna Chirashi

shiitake mushrooms - ginger - cucumber

seaweed - kamaboko

\$12

Hummus Plate

traditional and pesto - cucumbers - pita bread

\$7

Truffle Frites

crispy potato frites - truffle aioli

\$5

Rosemary Skewers

mahi mahi - bacon - garlic aioli

\$6

Goat Cheese & Spicy Tomatoes

San Marzano tomatoes - goat cheese - crostini

\$8

Charcuterie Board

artisan cheese - speciality meat - candied bacon

olive medley - fruit - chutney - bread

\$18

ENTREES

8 oz Filet

port reduction and gorgonzola butter served with herb mashed potatoes and seasonal vegetables

\$26

Seared Lamb Chops

cabernet reduction served with herb mashed potatoes and seasonal vegetables

\$22

Balsamic Chicken Thighs

balsamic glaze served with couscous and seasonal vegetables

\$14

Mahi Mahi

avocado and mango chutney served with black rice and seasonal vegetables

\$18

Seared Ahi Tuna Salad

*avocado, cucumber, ginger, wonton crisps
on a bed of lettuce and cabbage with sesame ginger dressing*

\$12