



APPETIZERS

Ceviche Mixto

Citrus-cured flounder, shrimp and clams, served chilled with cherry tomatoes, fresh cilantro and sweet potato waffle fries 14

Asian Clams or Mussels or a Combination of the Two

Clams or mussels simmered in ginger root, lemongrass, fermented black beans and other spices, served with pita chips 13

Bruschetta Flatbread

Hand-cut grape tomatoes tossed with fresh basil, garlic, olive oil topped with mozzarella and Parmesan cheese on baked flatbread 11

Crackling Edamame

Steamed green soybeans, in the pod, tossed with Himalayan salt, sriracha sauce or one of our homemade habanero sauces for dipping 11

Cast-Iron Brie and Fig dip

Warm creamy brie with sweet caramelized figs and a touch of smoky applewood bacon, served in a small cast iron skillet. Includes crispy pita chips for dipping 12

Rack of Lamb Lollipops

Cooked medium rare, served with a mint blueberry reduction. Priced per piece so you can taste or indulge. 3 each

Parmesan and Truffle Fries

Long skinny fries, tossed with parmesan cheese and fragrant white truffle oil. 12

Artisan Cheese Board

Grand Cru Gruyere, smoked provolone, orange-cranberry goat cheese medallion, Fontina, brie, salami and seasonal fruit, served with French baguette 19

Fresh Raw Oysters on the Half Shell

Served with mignonette sauce and a lemon wedge. Ask your server for selections. market price

West Side Wings

Crispy organic jumbo chicken wings tossed in your choice of Thai sriracha, Southern Comfort BBQ, mango habanero, or pineapple habanero 11

SOUP

French Onion Soup

Savory caramelized onions in beef broth with melted Provolone and herb crostini 5.5

Soup of the Day

Made fresh daily with produce from our local vendors 5.5

SALADS

Broadway Salad

Hand-cut seasonal greens with radicchio, Kalamata olives, tomatoes, toasted sunflower seeds, crosscut fried sweet potatoes 11

Kale Caesar Salad

Romaine lettuce and kale tossed in Caesar dressing, topped with fresh, shaved parmesan and herbed garlic croutons 11

Goat Cheese & Cranberry Salad

Hand-cut artisanal blend of greens topped with a goat cheese crumble and dried cranberries 14

Greek Salad

Hand-cut artisanal blend of greens, with stuffed grape leaves, Kalamata olives, anchovies, pepperoncini, red onions and feta cheese served, with grilled pita bread 14

Add organic chicken 6, Colossal Gulf shrimp 12, salmon 10 or anchovies 3

Dressings: blueberry balsamic, orange ginger, and Italian in-house infused vinaigrette

All of our chicken is organic and free of hormones and antibiotics.



ENTREÉS

Please ask your server for wine pairing suggestions to compliment your dinner.

Greek-Style Garlic Shrimp

Shrimp, sautéed in a white wine garlic butter sauce, with tomatoes, Kalamata olives, Feta cheese, and fresh herbs over orecchiette pasta 24

Mediterranean Chicken

Organic chicken thighs, marinated in cilantro, lime and honey, grilled to perfection and served with herb roasted tri-color fingerling potatoes and our blend of sautéed kale and seasonal veggies 22

Chicken Francaise

Organic chicken breast, dusted with flour and seasonings, pan-fried and topped with a lemony garlic wine sauce, served over Tuscan style orzo pasta with sundried tomatoes, garlic and olive oil 23

Fresh Cod with Pisto

An authentic Spanish dish, made with fresh cod, sautéed with diced onions, garlic, eggplant and tomatoes, served with herb roasted tri-color fingerling potatoes and our blend of sautéed kale and seasonal veggies 23

Smoked Pork & Apples Ala Brandy Cream Sauce

In- house smoked pork medallions seared until golden brown with butter, ignited with brandy and cream, then towered with grilled apples and served with herb roasted tri-color fingerling potatoes and our blend of sautéed kale and seasonal veggies 23

Paella ~ Vegan Style

A Spanish dish of flavored saffron rice and other spices, simmered with an infused broth of garlic, onions, peas and ripe tomatoes 19

Roasted Spaghetti Squash

Tender roasted spaghetti squash, served with your choice of sauce and garlic bread:

Zesty, robust marinara (vegan), topped with vegan Parmesan cheese and basil 19

Free-range beef Bolognese topped with grated Parmigiano Reggiano cheese 23

Prime Rib Au Jus

10 ounce slow-roasted prime rib, cooked to your liking, served with a side of au jus, baked potato or herb roasted tri-color fingerling potatoes and our blend of sautéed kale and seasonal veggies 24

Frenched 'Caveman' Tomahawk Steak for Two

For the serious steak lover. The Tomahawk is approximately 38 ounces with a 14" bone, grilled to your liking and served with a side salad, herb roasted tri-color fingerling potatoes and our blend of sautéed kale and seasonal veggies 64

Beurre Noisette Salmon

Baked salmon with a nutty browned butter sauce served with sundried tomatoes, mascarpone ravioli and our blend of sautéed kale and seasonal veggies 23

New York Strip Steak

Hand-cut, 12 ounce New York strip, seasoned with sea salt and cracked pepper, served with potato wedges and chimichurri sauce 26

T-Bone Steak

Hand-cut 12 ounce T-bone steak, grilled to your liking and served with herb roasted tri-color fingerling potatoes, or baked potato and our blend of sautéed kale with seasonal veggies 26

Hibachi Parrillada for Two

Argentinian-style sizzling grill, served family style, featuring made-in-house chicken sausage, organic chicken breast and petit tender steak, chimichurri sauce for dipping, served with house greens and Yukon Gold potato wedges 45

All of our chicken is organic and free of hormones and antibiotics. We will do our best to accommodate any dietary restrictions you may have. Just ask your server. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All food is prepared in trans-fat free oils. 20% gratuity is added for parties of 6 or more.