



STARTERS & BAR BITES

FRIED YUCA
ARTICHOKE & SPINACH DIP
TUNA CEVICHE*
MIXED SEAFOOD CEVICHE*
TUNA TIRADITO*
SALMON RÖSTI
CRACKLIN CALAMARI
JUMBO LUMP CRAB CAKES
PALE ALE STEAMED MUSSELS
ROCK SHRIMP TEMPURA
Sauce contains peanuts
JB'S HONEY MUSTARD WINGS
ANTIPASTI
BEEF CARPACCIO*
SOUP OF THE DAY
Please ask your server

SIDES

SAUTÉED SPINACH
ASPARAGUS BÉARNAISE
CREAMED CORN
GRILLED VEGETABLES
FRENCH FRIES
TRUFFLE PARMESAN FRIES
WHIPPED POTATOES
JASMINE RICE
LOBSTER MAC & CHEESE

PLEASE NOTIFY US
OF ANY FOOD ALLERGIES

FOR YOUR CONVENIENCE
18% AUTO GRATUITY/SERVICE CHARGE
WILL BE ADDED TO YOUR CHECK

*CONSUMING RAW OR UNDER COOKED
MEAT, SEAFOOD OR EGGS
MAY INCREASE YOUR RISK
FOR FOOD BORN ILLNESSES

BURGERS & SANDWICHES

With choice of French fries or house salad

BLACK ANGUS CHEESEBURGER*

White cheddar, apple smoked bacon, lettuce and tomato on a brioche bun

GUACAMOLE BURGER*

House-ground black angus beef burger topped with fresh made guacamole on a brioche bun

CAPRESE SANDWICH

Fresh mozzarella, local heirloom tomatoes and fresh basil on a french baguette

FRISCO CHICKEN SANDWICH

Honey mustard, apple smoked bacon, gruyere cheese, arugula and tomato on ciabatta bread

FISH OF THE DAY SANDWICH*

Blackened and served open faced with lettuce and tomato on ciabatta bread

BRAISED SHORT RIB SANDWICH

Slowly braised and pulled with caramelized onions and fontina cheese on to a french baguette

SALADS

PEPPER SEARED TUNA SALAD*

Mixed greens, asparagus, tomatoes, boiled egg, roasted fingerling potato with pickled ginger vinaigrette

CHICKEN MANGO SALAD

Mixed greens, cherry tomatoes, red and yellow bell peppers, walnuts and wonton strips tossed in a mango dressing

ARUGULA SALAD

Tossed in a light balsamic vinaigrette with shaved parmesan and crispy prosciutto
Make it a meal salad, add 6oz of our grilled skirt steak*

CAESAR SALAD

Crisp romaine lettuce tossed in our Caesar dressing with fresh shaved parmesan and house croutons
Add chicken - shrimp - grilled skirt steak*

HEIRLOOM TOMATO AND FRESH MOZZARELLA

Drizzled with extra virgin olive oil, fleur de sel, and fresh basil

HEART OF ICEBERG

Iceberg lettuce wedge, bacon bits, cherry tomatoes topped with our house made creamy blue cheese dressing

HOUSE MIXED GREENS SALAD

Mixed greens, tomatoes, cucumber, olives and red onion tossed in balsamic vinaigrette

ENTREES

SEAFOOD PAPPARDELLE

Cooked al dente with seared sea scallops, jumbo shrimp, calamari, mussels, white wine and extra virgin olive oil

CORVINA A LA NONA*

Soda cracker crusted, finished with roasted tomatoes, red onion and edam cheese

PAN SEARED SALMON*

Served with asparagus tips and a dijon white wine cream sauce

SAUTÉED SHRIMP*

Tomatoes, onions, dill, white wine, pernod, double cream

CARAMELIZED JUMBO SEA SCALLOPS*

Seared and served with a shaved fennel and blood orange vinaigrette

CHICKEN MILANESE

Breaded chicken paillard served with fresh arugula, lemon and shaved parmesan

GRILLED RACK OF LAMB*

New Zealand rack of lamb grilled then sliced; shallots, rosemary and red wine

LOMO SALTADO

Sautéed filet mignon tips with onion, garlic, tomatoes, soy sauce and french fries

CHURRASCO STEAK*

Grilled skirt steak served with chimichurri sauce

BONE IN FILET MIGNON*

Choice angus bone-in beef tenderloin

Your choice of béarnaise sauce, black peppercorn or shitake wine sauce

SPECIALTY COCKTAILS

Handcrafted with fresh fruits and in house made infusions

Apple Martini

Fuji apple, bosch pear vodka, simple syrup, lemon juice

Pomatini

Pomegranate infused vodka, simple syrup, lemon juice, cranberry juice

Watermelon Mint

Watermelon infused vodka, watermelon juice, lemon juice, mint infused and simple syrup

Raz Mojito

Raspberry infused rum, simple syrup, mint muddled limes, finished with club soda

Blood Orange Cosmo Martini

Blood Orange Infused vodka, cointreau, lime juice, simple syrup

Triple Lindy

Triple melon infused vodka, triple melon juice, lemon juice

Cucumber Martini

Gin, fresh cucumber juice, lemon juice, simple syrup

Pepper Bloody Mary

Pepper infused vodka, fresh tomato juice, dash of horseradish,

Lycheetini

Vodka, lychee juice, cranberry juice, garnished with lychee fruit

Watermelon Mint cucumber Margarita

Tequila, triple sec, mint infused simple syrup, muddled cucumber

Blood Orange Infused Vodka

Blood orange infused vodka, Grand Marnier, campari and passion fruit puree

Black Cherry Manhattan

Black Cherry infused maker's mark, sweet vermouth

Yuzu Pomaloupe

Pomegranate infused vodka, yuzu/lemon juice, simple syrup, cantaloupe juice

Black Tie

Pepper infused gin, dry vermouth, lemon twist

Belini

Peach puree and champagne

SPARKLING & CHAMPAGNE

Marquis de la Tour, France 8 / 28

Veuve Clicquot Yellow Label, France 15 / 99

Veuve Clicquot Rose, France 18 / 115

Dom Perignon Brut, France 299

PINOT GRIGIO / GRIS

Mezzacorona, Italy 7 / 24

Banfi "San Angelo", Italy 39

Santa Margherita, Italy 55

Acrobat, Oregon 29

SAUVIGNON BLANC

Murphy Goode, Sonoma County 8 / 26

Frogs Leap, Napa Valley 49

Duckhorn, Napa Valley 59

CHARDONNAY

Chalone, Monterey County 7 / 24

Sonoma-Cutrer, Russian River 42

Louis Latour- Pouilly-Fuisse, France 45

Cakebread, Napa Valley 89

OTHER WHITES

Trimbach Riesling, Alsace-France 49

Kim Crawford Riesling, New Zealand 29

Marques de Vizhoja Albarino, Spain 7 / 24

Conundrum White Blend, California 13 / 49

Marques de Riscal Rosado, Spain 8 / 26

PINOT NOIR

Mark West, Sonoma County 9 / 28

La Crema, Sonoma County 49

Willamette, Valley Vineyard, Oregon 39

MALBEC & MERLOT

Navarro Correas Malbec, Mendoza-Argentina 8 / 26

Achaval Ferrer Malbec, Mendoza-Argentina 42

Mezzacorona Merlot, Italy 7 / 24

Chateau Ste Michelle Merlot, Columbia Valley, WA 39

Stags Leap Winery Merlot, Napa Valley 69

CABERNET SAUVIGNON

Montes, Chile 9 / 28

Montes Alpha, Chile 45

Faust, Napa Valley 99

OTHER REDS

Chateau Malmaison, Rothschild, France 45

Antica Torre Barolo, Italy 72

Antica Torre Barbaresco, Italy 66

Arzuaga Crianza Rioja, Spain 52

Archetype Shiraz, Australia 33

Estancia Meritage, Paso Robles 59

Cosentino "The Poet" Meritage, Napa Valley 129

"Tapestry" BV Reserve Meritage, Napa Valley 15 / 69

PLEASE ASK YOUR SERVER
ABOUT OUR DAVIDOFF CIGARS
AND COGNACS SELECTION
