



BEGINNINGS

CRAB CAKES 24

| Served with cajun remoulade & mixed greens


CHICKEN GYOZA 26

| Fried Japanese dumplings served with a sweet chili-ponzu sauce

COCONUT SHRIMP 28 

| Crispy coconut shrimp served with a chile-apricot sauce & a light cucumber salad

ELOTE STREET CORN DIP 18 

| Fire-roasted corn folded in a creamy lime-chili base with cotija and blistered peppers, finished with smoked chili oil and served with tortilla chips 16 

VEGETABLE RIBBON SALAD 18  

| Carrot, cucumber, beet, ribbons, mixed greens, goat cheese, & a house lemon ginger vinaigrette

MAINS

FRENCH ONION STEAK SANDWHICH 40

| Sliced 6oz ribeye, French onion aioli, sautéed mushrooms, fried onions, Swiss cheese, toasted baguette served with truffle Parmesan fries | **French onion soup dip +\$6**

TRUFFLE STEAKHOUSE PAPPARDELLE 38

| Sliced ribeye, Tooth & Gill mushrooms, truffle parmasean cream, topped with crispy onions

SESAME TUNA SASHIMI SALAD 34 

| Sesame seared tuna, vegetable ribbons, fuji apples, goat cheese, sesame wafu dressing

BROWN BUTTER CRAB SEABASS 48

| Crispy skin-on Chilean sea bass, jumbo lump crab, brown butter, Yukon gold puree, lemon chive asparagus, crispy shallots.

PARSLEY PISTACHIO ELK CHOPS 68 

| Pistachio crusted elk chops served with Yukon gold puree & roasted vegetable medley

BROCCOLI STALK MARROW 26  

| Deeply roasted broccoli stalk, filled with a hazelnut tahini, lemon broccoli puree, topped with a truffle chili crunch and served with grilled rosemary focaccia

SAUTÉED MUSHROOMS 8

(4) SHRIMP 18

ASPARAGUS 8

CHICKEN: 8



Gluten-Free



Vegetarian

GRATUITY: A 20% gratuity may be automatically added to parties of six or more. Split Plates: \$7.00/Plate

Please inform your server of allergies or dietary restrictions. Consuming raw or undercooked meats, seafood, or eggs may increase the risk of foodborne illness. Our kitchen handles allergens like dairy, gluten, nuts, and shellfish. Cross-contact may occur. Elderly, pregnant, and immunocompromised individuals are at higher risk with raw or undercooked foods.

-ENDINGS-
CHERRY AMARETTO

TIRAMISU 14

BAKLAVA CHEESECAKE 15

PISTACHIO MOCHA



AFFOGATO 10

CALVADOS APPLE BRANDY 22

TAYLOR'S VINTAGE PORT 35

-HOT BEVERAGES-

COFFEE 3

HOT TEA 2

ESPRESSO SHOT 4

DECAF & REGULAR AVAILABLE





MAY BRUNCH



- CADBURY CREAM STUFFED FRENCH TOAST WITH BRÛLÉED TOP 20
- CLASSIC BREAKFAST | Your choice of pancakes or french toast, 2 eggs your way, choice of meat 20
- CRAB CAKE BENEDICT | A cajun twist on a classic benedict served with a cajun remoulade & hollandaise 28
- LEMON RICATTA CREPE WITH BLUEBERRY COMPOTE 20
- MONTE CRISTO | Ham, swiss & apricot jam sandwich battered & grilled, served with eggs & potatoes 22
- CHICKEN & WAFFLES | Southern fried chicken breast atop a buttermilk waffle served with honey butter 24
- WOODLAND FORAGER OMELETTE 24
- | Mushrooms, tomatoes, caramelized onions, goat cheese, fresh thyme, served with breakfast potatoes
- AVOCADO TOAST | 2 buttered Texas toasts topped with avocado, poached eggs & chile butter, with your choice of meat 22
- SOUTHWEST SUNRISE | Sliced steak served on a bed of fries, topped with cheddar, avocado, sour cream & 2 over-easy eggs 34
- STEAK & EGG MELT | Grilled & sliced steak, scrambled eggs, melted swiss cheese on buttered baguette served with french fries 30
- SANTA FE SCRAMBLER | Breakfast potatoes, fajita veggies, green chilies, cheddar & eggs topped with avocado 24
- CHICKEN BISCUIT SANDWICH | Fried chicken, remoulade, lettuce & tomato on a house-made biscuit served with fries 28

MEATS & SIDES

COCKTAILS

- BACON, SAUSAGE, HAM 1: \$2 2: \$4
- BIRDS NEST Hash Brown basket with a sunny-side-up egg 8
- EGG 1.5 POTATOES 4 WAFFLE 6 PANCAKE 6

- MIMOSA 15
SUBSTITUTE FOR PINEAPPLE, CRANBERRY, LEMONADE!
- BAILEYS AND COFFEE 12
- SAFARI COFFEE 12
- BLOODY MARY 15
- MOËT CHAMPAGNE 20
- CHAMPAGNE - BRUT 8
*UPGRADE YOUR BRUT FOR \$10
- CHLOE - PROSECCO 13



N/A BEVERAGES

- JUICES: APPLE, ORANGE, CRANBERRY 4
- DRIP COFFEE & HOT TEA 2.5
- LATTE, CAPPUCINO, MOCHA,
AMERICANO, HOT CHOCOLATE 6.5



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