

starters

Bruschetta 12

daily offering on grilled roasted garlic sourdough

Heirloom tomato Caprese 10

fresh mozzarella, basil, balsamic glaze and smoked salt

Caesar 8

romaine hearts with shaved pecorino romano and black garlic croutons

Baby spinach 9

Italian blue cheese dressing, spiced red onion and bacon lardon

Mixed greens 8

tossed in citronette with dried cranberry, feta and smoked almonds

Cracked pepper Calamari 10

avocado horseradish aioli, smoked tomato marinara and sweet chile sauce

Bacon baked potato soup 7

with asiago cheese and roasted garlic

Mussels 12

PEI mussels sautéed with white wine, garlic, feta and herbs, with grilled bread

Charcuterie Board 24 (small) 40 (large)

daily selection of cured meats and artisan cheeses

small plates

Pulled pork spring roll 8

served with bean thread noodles tossed in hot and sour cilantro sauce and fresh citrus ponzu

Diver scallop, shrimp & lobster hand grenade 10

orange slice, wasabe aioli, hot & sour cilantro

Jumbo lump crab cake 12

wild blue crab, basil and red peppers, with avocado horseradish aioli

Roasted garlic and ricotta dumplings 8

served with lemon browned butter, shaved romano and crispy herbs

Shrimp and grits 9

jumbo shrimp on grits cakes, with lemon butter, cilantro and chile oil

Crispy petit pork shank 8

served with creamy asparagus risotto and heirloom pomodoro sauce

Shrimp cocktail martini 9

roasted tomato, red pepper, avocado, lime

Tacos 10

shredded pork, cabbage, cheddar, salsa

Beef sliders 10

housemade pickles, caramelized onion, blue cheese

Five cheese lobster Mac 12

signatures

Handmade Ravioli 18
daily preparation

Grilled Calamari Steak 20
heirloom pomodoro, ragout of white bean, spinach and caramelized onion

Forty-eight hour short rib 26
ultra slow roasted beef shortrib, glazed with hoisin and served on buttered Yukon gold potatoes topped with fried shallots

Pan roasted chicken 20
stuffed with roasted red peppers, spinach and feta cheese, on spaghetti squash

Seafood Paella 34
saffron rice, striped bass, mussel, shrimp, scallop

American Kobe Filet 38
with a crispy potato pancake, asparagus and ruby hollandaise

Seared Atlantic salmon 24
with glazed snowpeas, fennel citrus slaw and beurre blanc

Vee Burger 12
bacon, aged cheddar, homemade pickles, shredded lettuce, tomato, onion and mayo on sourdough with housemade potato chips

Grilled Chicken Penne 20
cream and herb sauce



sides

Butter roasted Yukon potatoes with aged white cheddar 6

Glazed snowpeas 5

Risotto 6

Five cheese mac 5

Grilled asparagus with ruby hollandaise 7

Crispy potato pancake 4