

First Tastes

Sweet Corn Soup (GF) 16

Sweet corn relish, crab
tarragon creme fraiche

Arugula & Endive Salad (GF) 16

Asian pear, medjool dates
candied pecans, roque smoked blue cheese
white balsamic vinaigrette

BLT Salad (GF) 18

Candied bacon, green chile ranch
vine-ripened tomato, chilled iceberg
sherry & bacon vinaigrette

Caesar Salad 14*

Baby Romaine, pecorino romano cheese
herbed croutons, classic Caesar dressing

Crispy Rice Sushi (GF) 20

Tuna, salmon and avocado
ponzu, Chipotle aioli

Burrata Mozzarella 16

Strawberry and rhubarb compote
basil and grilled bread

By LAND & SEA

Roasted Half Chicken (GF) 32

Sweet corn & vegetable succotash
thyme jus, grilled lemon

Moroccan Spiced Beef Short Rib (GF) 39

Charred eggplant puree, roasted carrot
sultana relish, smoked chile braising jus
minted yogurt

Provencal King Salmon (GF) 42*

Rainbow potatoes, mushroom ragout
smoked bacon, asparagus, tomato
truffle cream, honey

Rigatoni 30

English peas, summer beans
fromage blanc, Calabrian chile oil
pea vine, preserved lemon

SIMPLY PUT (GF)

roasted tomato, arugula, chimichurri

Sautéed King Salmon 36*

Sautéed Diver Scallops 36*

8 oz. Filet Mignon 48*

12 oz. Ribeye 52*

Add it On

Rich Potato Purée (GF) 10

Pan Roasted Spinach (GF) 10

Garlic and lemon

Lobster Mac & Cheese 22

Foraged & Cultivated

Mushroom Ragout (GF) 12

Grilled Asparagus (GF) 12

Olive oil, sea salt

Cumin Roasted Carrots (GF) 12

Fine herbs and honey-yogurt

DESSERT

Warm Butter Cake 12

Our signature warm butter cake
crystallized sugar crust
vanilla ice cream, and berry compote

Passion Fruit Pavlova (GF) 12

Sweet baked egg whites, passion fruit
topped with whipped cream

Coffee & Doughnuts 12

Cappuccino semifreddo, cinnamon-sugar
dusted doughnuts

Sorbet or Gelato Scoop (GF) 4

Sorbet: Mango, raspberry, passion fruit
Gelato: Vanilla, chocolate, salted caramel

GF = Gluten Free

*Consuming raw or uncooked meats, poultry
seafood, shellfish or eggs may increase your
risk of foodborn illness

CHANGES AND MODIFICATIONS POLITELY DECLINED

COCKTAILS

Honda Center Manhattan 17
Jack Daniel's whiskey, sweet vermouth
Angostura bitters

Honda Center Old Fashioned 16
Jack Dainel's Rye, sugar cube
Angostura bitters, orange zest

Watermelon Mojito 16
Three Sheets rum, mint, fresh watermelon
simple syrup

Spicy Margarita 15
Herradura silver, fresh jalapeños
lime juice, triple sec, simple syrup

Blackberry Storm 15
Three Sheets Spiced Rum, blackberry jam
lime juice, ginger beer, lemon-lime soda

French 75 15
Old Grove gin, fresh lemon juice
simple syrup topped with sparkling white
wine

WINE *(by the glass)*

SPARKLING

Taittinger Brut La Francaise (France) 24

WHITE

Stag's Leap Hands of Time Chardonnay (Napa) 17

RED

Justin Cabernet Sauvignon (Paso Robles) 22

Markham Merlot 16

Paraduxx (Napa) Red Blend 20

DRAFTS 16oz

DOMESTIC 11.50

Budweiser
Bud Light
Coors Light
Michelob Ultra

PREMIUM 12.50

Estrella
Stella Artois
Shock Top
Budweiser Reserve Copper Lager

CRAFT SPECIALS 13.50

Golden Road Mango Cart
Golden Road Get Up Offa That Brown
Golden Road Wolf Pup IPA
Golden Road 329 Lager
Breckenridge Vanilla Porter
Four Peaks Kilt Lifter Scottish Ale
Kona Fire Rock Pale Ale
Kona Longboard Lager
Kona Hula Hefeweizen
Kona Big Wave Golden Ale
Goose Island Green Line Pale Ale
Elysian Space Dust IPA

BOTTLED SELECTIONS

O'Doul's 9
Angry Orchard Crisp Apple Cider 10
Guinness 12