

## STARTERS

### THE UNAPOLOGETIC CAESAR - \$20

ROMAINE LETTUCE, CROUTONS, PARMESAN, CAPER BERRIES,  
CAESAR DRESSING

ADD GOLDEN CRISPY CHICKEN +\$9

PANCETTA + \$5

### PALE PINK TARTARE - 3 OZ - \$20

FRESH SALMON, SHALLOTS, LEMON, CUCUMBER, CRÈME FRAÎCHE,  
CRISPY ONIONS, SERVED WITH CROSTINI

6 OZ WITH FRIES AND SALAD - \$32

### COASTAL PEARLS - \$24 ☼

SALAD, CRUNCHY VEGETABLES, GRILLED SHRIMP, CHERRY  
TOMATOES, APPLE, YUZU DRESSING

### THE FIERY NIÇOISE - \$29

SALAD, GREEN BEANS, POTATOES, OLIVES, CHERRY TOMATOES,  
HARD-BOILED EGG, SEARED TUNA OR FALAFEL, YUZU DRESSING

## MAIN COURSES

### THE LIBERATED CAULIFLOWER - \$22 ✓

SPICE-MARINATED, VEGAN SOUR CREAM, TOASTED PINE NUTS AND  
PUMPKIN SEEDS

### THE SOLSTICE - \$27

GRILLED SALMON, SEASONAL VEGETABLES, OLIVE OIL, LEMON

### THE TEMPTATION BURGER - \$34

BRIOCHE BUN, BEEF PATTY, AGED CHEDDAR, TOMATOES, PICKLES,  
PAPRIKA MAYO, FRIES AND SALAD

ADD BACON +\$5

### THE BOLD CRUNCH - \$34

BRIOCHE BUN, FRIED CHICKEN, TOMATOES, LETTUCE, PICKLED RED  
CABBAGE, MAYONNAISE, FRIES AND SALAD

### GRILLED OCTOPUS WITH CHIMICHURRI - \$49 ☼

GRILLED OCTOPUS, CAULIFLOWER PURÉE, KALE CHIPS, CONFIT  
TOMATOES

### AAA FLANK STEAK OF CHARACTER - 8 OZ - \$56

GRILLED, MARINATED, BARBECUE SAUCE, FRIES, SALAD

## TO SHARE

### SALTY BURST - \$4 EACH

OYSTERS, SHALLOT MIGNONETTE

### DARK TEMPTATIONS - \$15

PARMESAN FRIES WITH TRUFFLE MAYONNAISE

### SWEET REBELLION - \$16

SWEET POTATO FRIES WITH MAYONNAISE

### CHICKEN CRUNCH - \$19

CHICKEN TENDERS, SPICY MAYONNAISE

### THE WHITE GARDEN - \$38

ITALIAN BREAD, PESTO, ARUGULA, GRILLED  
VEGETABLES, CREAMY BURRATA

### THE SMOKED WHITE - \$44

ITALIAN BREAD, PESTO, ARUGULA, PROSCIUTTO,  
CREAMY BURRATA

### THE DARK SIDE - 24 OZ - \$42

BBQ RIBS, FRIES AND SALAD

### THE PERFECT MIX - \$60 (FOR 2 PEOPLE) ☼

GRILLED SALMON (6 OZ), 4 SHRIMP, FLANK STEAK (8  
OZ), BBQ SAUCE, WHITE SAUCE, FRIES AND SALAD

### THE SECRET AGING - \$40 / \$70 / \$100

LE CENDRILLON, BLEUDRY, CENDRÉ DE LUNE,  
CANTONNIER, SIR LAURIER, AGED CAPRANO,

CROSTINI, RED GRAPES AND NUTS

(2 / 4 / 6 SELECTIONS)

### THE GOURMET BOARD - \$30 / \$60 / \$90

MORTADELLA, SALAMI, PROSCIUTTO, CALABRIAN  
SAUSAGE, CROSTINI, MARINATED VEGETABLES AND

WHOLE GRAIN MUSTARD

(2 / 4 / 6 SELECTIONS)



Végétarien  
Vegetarian



Sans gluten  
Gluten-free

IN CASE OF ALLERGIES, PLEASE INFORM YOUR SERVER.

TAXES AND SERVICE CHARGES ARE NOT INCLUDED. A 15% GRATUITY WILL BE  
AUTOMATICALLY ADDED FOR GROUPS OF EIGHT OR MORE.

