

lunch appetizers

Bloody Mary Oyster Shooter 2- Garlic and Cilantro Gremolata	Add a Shot of Vodka or Tequila	5-
Baby Field Greens Salad <i>vg</i> Manchego Cheese, Dijon and Thyme Vinaigrette, Oranges, Cashew Nuts		9-
Wild Mushroom Cappuccino Soup <i>g</i> Shiimenji Mushrooms, Truffle Foam, Porcini Powder		9-
Lemongrass and Curry Mussels <i>g</i> Mirin, Sesame Grilled Bread, Cilantro		14-
Classic Caesar Salad <i>g</i> Chilled Hearts of Romaine, Parmesan Croutons, Hand Grated Parmesan Cheese Add Chicken 5- Add Shrimp 7- Add Shaking Beef 6-		10-
Duck Confit Spring Rolls SPICY!!! Chinese Hot Mustard and Honey Dipping Sauce		9-
Fried Calamari Ponzu Cucumbers, Toasted Garlic, Micro Cilantro, Tabasco Remoulade		12-
House Smoked Salmon Carpaccio Chips Crème Fraiche Whipped Horseradish, Wasabi Wonton Crackers, Tobiko Caviar		11-
Kalua Pig with Butter Lettuce Cups Hoisin Barbeque Dipping Sauce, Brunoise Peppers, Toasted Cashews		12-
Wok Seared Shanghai Garlic Noodles <i>vg</i> Minced Scallions, Toasted Garlic Add Chicken 5- Add Shrimp 7- Add Kalua Pig 5- Add Calamari 5- Add Shaking Beef 6-		10-

lunch entrées

Sesame Grilled Albacore Tuna <i>g</i> Shrimp Stuffed Shiitake Mushrooms, Calamari Black Sticky Rice, Avocado, Shishito Peppers	20-
Vietnamese Fried Snapper Sandwich Toasted Baguette, Pickled Carrots and Cucumbers, Cilantro, Tabasco Remoulade	12-
Mushroom Dip Sandwich <i>v</i> Toasted Baguette, Macadamia Pesto, Mozzarella Cheese, Miso Au Jus	12-
House Ground American Kobe Beef Burger 8 oz Aged Cabot Cheddar, Steak Fries	14-
Grilled Chicken Salad Club Avocado, Swiss Cheese, Bacon, Steak Fries	12-
Shaking Beef Cobb Salad <i>g</i> Poached Egg, Prosciutto, Maytag Blue Cheese, Bacon	12-
A Duo of White and Red Chowders <i>g</i> Sourdough Bread Bowl, Shrimp, Clam, Snapper, Calamari	13-
“Loco Moco” Cheeseburger Spam, Pineapple, Fried Egg, Onion Ring, Mushroom Sauce, Steak Fries	16-
Grilled New York Steak “Kal Bi” Style 12 oz Mache Salad, Shiimenji Mushroom Jus, Steak Fries	22-
Turmeric Grilled Snapper with Sizzling Onions and Herbs <i>g</i> Cold Rice Noodles, Vietnamese Herbs Salad, “Nuoc Cham” Dipping Sauce	17-

v Can be Prepared Vegan

g Can be Prepared Gluten Free

18% Gratuity on Parties of 6 or More
\$3 split entree fee

*Please join us for Saturday & Sunday Brunch
Happy Hour Tuesday - Friday from 4-7*