



APPETIZERS

CALAMARI

wasabi glaze, red bean salsa, chipotle remoulade, microgreens, fresh basil oil 19

PRAWN

grilled prawns, prosciutto wrapped pimento cheese shishito poppers, avocado and tomato salsa, ranch potato stix, lemon pepper aioli 20

*SUSHI TACOS

salmon and tuna nori tacos, bok choy, cucumber kimchi, sesame seeds, edamame guacamole, sriracha caviar, soy reduction 19

SEARED SCALLOPS

duck fat, tomato, lemon and basil pan sauce, crispy brussel sprouts, crispy carrot, mustard fusion 20

*FLATBREAD

beef tip and shrimp, truffled mushroom, shallot, microgreens, parmesan cream, arugula 20

*DEVILED EGG

tzatziki, fried capers, salmon skin chip, tabasco coulis, olive herb oil 16

*BEEF TARTARE

tenderloin, truffle and bleu cheese crostini, quail egg, coriander apple leek salad, honey chipotle reduction 18

*OYSTERS

shucked to order, on the half shell, served with chef accompaniments half or whole dozen mkt price

SALADS

DINNER

mixed greens, red onion, goat cheese, roasted peppers, lemon vinaigrette, crostini 12

*CAESAR

romaine, parmesan, housemade caesar, herb toast points 10

RADICCHIO AND PEAR

mixed greens, radicchio, bleu cheese, hazelnut vinaigrette, plum chutney crostini 13

ENTREES

*SEARED TUNA

sesame crusted, wasabi mashed potatoes, sautéed sesame cabbage, feta, toasted almonds, balsamic glaze, chipotle oil 44

*POTATO CRUSTED HALIBUT

sautéed kale and cannellini beans in salsa verde, beef and corn empanada, sweet potato puree, smoky espresso sour cream 47

*CHILEAN SEA BASS

saffron and charred corn risotto, tempura lobster, caprese salad, balsamic caviar, crispy scallion, smoked tarragon paprika oil 49

*BEEF TENDERLOIN

grilled balsamic zucchini, shrimp and brie rosemary skewer, duck fat new potatoes, pearl onion port reduction, bordelaise 49

NC FLOUNDER ROULADE

haricot verts, sesame sautéed bok choy, shiitake, edamame, pork, yuxiang, spicy corn white sauce, almond hoisin, five spiced rice paper, fennel 42

AIRLINE CHICKEN

chicken adobo, basmati rice, carrot, fennel, cucumber, watercress salad, dijon turmeric butter sauce 35

*SALMON

blackened, bang bang shrimp burrito, purple sticky rice, black bean sauce, red and green chile salsa, romaine, red pepper havarti, sweet corn, guacamole, tempura zucchini 42

DUE TO OUR PREPARATION AND CULINARY METHODS, DISHES WILL BE DELIVERED TO THE TABLE AS THEY ARE PREPARED FOR YOUR CONVENIENCE. RESERVATIONS MADE FOR PARTIES OF 6 OR MORE WILL HAVE AN INCLUDED GRATUITY OF 20% ADDED TO THEIR FINAL BILL. WE'RE HAPPY TO SPLIT PAYMENT EQUALLY BETWEEN MULTIPLE GUESTS.

*THESE ITEMS MAY BE COOKED TO ORDER. ACCORDING TO THE GOVERNMENT, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD (WHICH ALSO INCLUDES TUNA), SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.