

—HORS D'OEUVRES—

- *CALAMARI FRITTI** 🐙 16
calamari tentacles & rings, house marinara
- *COCONUT PRAWNS** 🦐 18
spicy marmelade
- JUAN'S SPICY CHICKEN WINGS** 14
one pound of organic wings marinated in Juan's blend of herbs and spices
- BEETS & RICOTTA** 16
basil herbed-ricotta, blood orange vinaigrette, crostini

—RICE BOWLS—

- Jasmine rice, veggie strings, salad
- *AHI TUNA, PONZU-SESAME** 🐟 22
- *CHARGRILLED CHICKEN BREAST, SWEET MIRIN-SOY GLAZE** 14
- *THAI-CHILI PRAWNS** 🦐 18
- STIR FRY VEGETABLES** VG 12

—ENTREES—

- *STEAKS** GF
Filet Mignon 7oz 48
Baseball-cut Top Sirloin 8oz 32
served with Chef's choice accompaniments
- *CHICKEN MARSALA** 24
marsala-mushroom demi-glace, chef's choice accompaniments
- HOUSE-SMOKED DUCK PASTA** 24
mushroom ravioli, Portobello mushrooms, melted leeks, toasted pine nuts, rosemary brown butter
- EGGPLANT PARMESAN** v 24
layered fresh eggplant, house marinara, mozzarella, grana padana parmesan

VEGETARIAN DISH v

VEGAN DISH VG

CONTAINS SHELLFISH 🦐

CONTAINS FISH 🐟

—SALADS—

- SEASONAL SALAD** v Half 8 Full 14
poached pears, maple-goat cheese, kale & butter greens, shaved brussel sprouts, white balsamic
- SMOKED DUCK SALAD** 17
spinach, sun-dried tomatoes, toasted pine nuts, grana padana, balsamic vinaigrette
- CAESAR SALAD** 🐟 Half 6 Full 10
Add chicken \$6 or prawns \$8

—BURGERS/SANDWICHES—

- Choice of Soup, Fries or Salad
- *BURGERS** 15
CLASSIC CHEESEBURGER burger sauce, lettuce, tomato, onions, pickles, cheese, brioche
Sub Impossible Burger Patty 16
- CRISPY CHICKEN BURGER pickled shallots and aioli, lettuce, tomato, shaved asiago, brioche
- BEET & GOAT CHEESE** v 14
arugula, brioche bun
- COVE SANDWICH** 🐟 15
tuna salad, cheddar cheese, tomato, grilled sourdough
- T.B.L.T.A.** 15
roast turkey, B.L.T., avocado,

—FLATBREADS—

- PEPPERONI** 13
- MEAT LOVERS (Italian sausage, pepperoni, ham & bacon)** 15
- VEGGIE LOVERS** v 12

— * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

20% SERVICE FEE IS ADDED TO ALL GUEST CHECKS, 100% OF THESE FUNDS GO TO THE HOUSE. A \$5.00 "SPLIT PLATE FEE" WILL BE CHARGED FOR ANY SHARED OR SPLIT MENU ITEMS

**LUNCH &
DINNER**



**WINTER 2021
MENU**



TERRACE ON THE GREEN

