



## STARTERS 7

<b>Scottie's Clam Chowder</b>	<b>\$14.00</b>
crispy pork belly, onion, celery, carrot, potato	
<b>Baby Gem</b>	<b>\$14.00</b>
shaft's blue cheese, crispy prosciutto, pickled red onion, baby heirloom tomatoes, classic blue cheese dressing	
<b>Arcadian Mix</b>	<b>\$14.00</b>
strawberries, lemon pepper quinoa, parmesan, creamy balsamic dressing	
<b>Spicy Mussels</b>	<b>\$13.00</b>
fresno chili, garlic, thyme, basil, saffron, tomato broth, grilled baguette	
<b>Crab Fondue</b>	<b>\$15.00</b>
tomato, onion, garlic, cilantro, lemon juice, gouda, grilled baguette	
<b>Roasted Brussel Sprouts</b>	<b>\$13.00</b>
lardon, parmesan cheese, apple cider vinaigrette, sun dried tomato aioli	
<b>Hamachi Crudo</b>	<b>\$16.00</b>
citrus segments, fresno chili, green onion, micro flowers	

## MAIN COURSE 8

<b>Braised Wagyu Beef Cheek</b>	<b>\$44.00</b>
roasted campari, sweet potato puree, tomato jam, jus reduction	
<b>Pacifico Sea Bass</b>	<b>\$35.00</b>
wild mushroom risotto, citrus thyme vinaigrette, micro salad	
<b>Pan-Seared Icefjord Salmon</b>	<b>\$34.00</b>
carrot-ginger puree, confit marble potato, sugar snap peas	
<b>Grilled Prime Flat Iron</b>	<b>\$46.00</b>
crispy garlic potato, baby rainbow carrot, gorgonzola, herb butter, demi-glace	
<b>Furikake Crusted Hamachi</b>	<b>\$33.00</b>
baby bok choy, beluga lentils, coconut - lemongrass broth	
<b>Grilled Octopus</b>	<b>\$32.00</b>
turmeric cauliflower puree, rainbow chard, confit potato, warm bacon vinaigrette	

<b>Duroc Pork Chop</b>	<b>\$38.00</b>
grilled rapini, smashed marble potato, balsamic, fig mustard demi-glace	
<b>Wild Mushroom Risotto</b>	<b>\$28.00</b>
porcini, maitake, king trumpet mushrooms, madera jus, mascarpone cheese	

## DESSERTS 4

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<b>German Chocolate Cheesecake</b>	<b>\$13.00</b>
candied pecans, whipped mascarpone, toasted coconut	
<b>Lemon Cloud Cake</b>	<b>\$12.00</b>
raspberry puree, hydrated raspberries, whipped mascarpone	
<b>Spiced Apple Tart</b>	<b>\$13.00</b>
granny smith apple, streusel topping, vanilla bean gelato	
<b>Sorbet</b>	<b>\$9.00</b>
please ask your server for daily feature	

## KID'S CORNER 4

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<b>Spaghetti</b>	<b>\$18.00</b>
meatballs, san marzano tomato sauce	
<b>Chicken Tenders</b>	<b>\$18.00</b>
french fries, ranch dressing	
<b>Pizza</b>	<b>\$18.00</b>
san marzano tomato sauce and mozzarella	
<b>Macaroni &amp; Cheese</b>	<b>\$18.00</b>
elbow macaroni and cheddar cheese sauce	

## RESOLUTIONS 2

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<b>Coconut Chia Seed Pudding</b>	<b>\$14.00</b>
banana, berries, honey-almond granola	
<b>OMG! Avocado Toast</b>	<b>\$16.00</b>
grilled multi-grain loaf, mashed avocado, goat gouda, pea sprouts, hazelnuts, pomegranate seeds	

## BENNY'S 3

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<b>Maple Sugar Rubbed Salmon</b>	<b>\$24.00</b>
multi-grain loaf, cured salmon, citrus fennel, wilted kale, citrus-herb ricotta	
<b>Shaved Prosciutto</b>	<b>\$24.00</b>
asiago loaf, arugula	

## Espresso Short Rib Hash

\$24.00

tri-color peppers, Yukon potato, caramelized onion

## CAKE FOR BREAKFAST 3

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### Malted Milk Waffle

\$18.00

whipped honey butter

### Buttermilk Pancakes

\$18.00

whipped honey butter, real maple syrup

### Brioche French Toast

\$18.00

lemon mascarpone, blueberry compote

## INTERNATIONAL BORDERS 2

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### Chilaquiles Verdes

AVAILABLE OPTIONS

fried corn tortillas, lettuce, sour cream, cotija avocado, pico de gallo, over easy egg

\$19.00

carnitas: \$8.00

soyrizo: \$8.00

grilled chicken: \$8.00

### Biscuits & Gravy & Fried Chicken

\$23.00

chicken chorizo gravy, fried egg, black pepper and chives

## SIDE KICKS 6

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### Egg

\$3.00

### Bacon

\$6.00

3 pieces

### Bowl of Fruit

\$5.00

### Single Hot Cake

\$6.00

### Waffle

\$6.00

### Toast or Biscuit

\$4.00

asiago, multi-grain

## KIDDOS 3

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### Waffle, Pancake, or French Toast

\$9.00

sliced fruit, real maple syrup

### Bowl of Vanilla Yogurt

\$6.00

berries, granola

### Cheesy Scramble

\$11.00

tater tots, bacon

## HAPPY HOUR SIPS 3

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**House Wine** \$6.00

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**Draft Beer** \$5.00

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**Bartender's Choice** \$10.00

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## HAPPY HOUR FOOD 4

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**Scottie's Clam Chowder** \$8.00

crispy pork belly, onion, celery, carrot, potato

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**Baby Gem** \$8.00

shaft's blue cheese, crispy prosciutto, pickled red onion, baby heirloom tomatoes, classic blue cheese dressing

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**Spicy Mussels** \$7.00

fresno chili, garlic, thyme, basil, saffron, tomato broth, grilled baguette

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**Roasted Brussel Sprouts** \$7.00

lardon, parmesan cheese, apple cider vinaigrette, sun dried tomato aioli

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## AMUSE 1

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**Champagne Compressed Watermelon Basil Crystals, Shaved Chevre Cheese**

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## FIRST COURSE 2

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**Roasted Tomato Bisque**

Roasted Tomato Bisque ,Lemongrass, Jalapenos, Coconut Milk

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**Fennel & Arugula Salad**

Fennel & Arugula Salad Grilled Prawns, Pecorino Cheese, Pomegranates, Lemon Thyme Crème Fraiche

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## INTERMEZZO 1

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**Champagne Granita**

Champagne Granita, Raspberry Dust

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## ENTREE 3

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**Center Cut Prime Filet**

Center Cut Prime Filet Caramelized Cipollini Onion, Whipped Potato, Asparagus, Red Wine Demi

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**Day Boat Scallops**

Day Boat Scallops Cauliflower Puree, Strawberry Relish, Micro Green Salad

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**Farmers Market Beets**

Farmers Market Beets Celery Root Puree, Tri Color Quinoa, Citrus Vinaigrette, Micro Salad

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## DESSERT DUO 2

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## **Berry Opera Cake**

Berry Opera Cake, Gluten Free Vanilla Cake, Vanilla Buttercream, Berry Compote

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## **Nutella Heart**

Gluten Free Chocolate Cake, Espresso Cremieux, Nutella Mousse