



BOURBON BRAISED SHORTY

\$13

Short rib braised in Spanish onions and bourbon, caramelized in oven, rustic corn bread and jalapeno crèma topped with fried onions

BAJA STEAK SKEWER **\$12**

Tenderloin tips, pineapple, red bell pepper, cilantro, napa cabbage, tomato gastrique

VEAL STUFFED PORTABELLA

\$12

Grilled portabella mushroom stuffed with seasoned ground veal, red onion, sage, roasted garlic and panko topped with forest mushroom marsala demi glaze

LOBSTER BREAD BOWL **\$14**

House made bread bowl, toasted and stuffed with Maine lobster gouda fondue

NAUGHTY GNOCCHI **\$9**

Roasted garlic infused gnocchi sautéed with neuske's bacon, scallions, sundried tomatoes tossed with "moody blue" crèma topped with crispy leeks

U10 SCALLOP **\$12**

Pan seared, served over saffron aioli, sofrito rice, sliced avocado with lime, dusted with paprika

SHRIMP SKEWER **\$10**

2 U8 shrimp, cherry tomato, arugula and shallots tossed with lemon ginger vinaigrette

CALAMARI FRESCA **\$9**

Lightly breaded, fried calamari rings and banana peppers tossed with tomatoes, red onion, cilantro, cucumber, candied jalapenos, sweet and spicy chili glaze, sweet soy reduction

SALMON PHYLLO **\$11**

Smoked salmon mixed with cream cheese, spinach and dill wrapped in crispy phyllo dough

FISH & CHIP **\$13**

Beer battered fresh local fish, served with rustic saffron potatoes, napa cabbage slaw tossed with key lime white balsamic, served with cajun remoulade

BURRATA A LA VEGGIE **\$12**

Creamy burrata cheese, zucchini "noodles", red onion, garlic, cilantro, tossed in salsa roja topped with toasted pine nuts

CAPRESE FLAT BREAD **\$9**

House made flat bread, cherry tomatoes, fresh basil, fresh mozzarella, sundried tomato pesto, aged balsamic glaze

*** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness