

## FOR THE TABLE

**CHEESE BOARD | 12**

assortment of three cheeses, artisan bread, lavender local honey, marcona almonds, dried cranberries, candied pecans, and olives

+ charcuterie | 8

**PRINCE EDWARD ISLAND MUSSELS | 15**

P.E.I. mussels, celery, grape tomatoes, jalapeño, parsley with white wine dijon mustard broth served with artisan bread

*G* **GEORGE FRIES | 12**

hand cut fries, andouille sausage, cremini mushrooms, parmesan, feta, rosemary, sea salt, served with a trio of sauces

**BACON MAC & CHEESE | 10**

macaroni with sharp cheddar, mozzarella, bacon, and panko crust

## STARTERS

**PEAR GORGONZOLA ROSEMARY TART | 9**

flaky puff pastry, green d'anjou pear, dolce gorgonzola, rosemary, arugula, scallions, walnuts, 18-year aged balsamic

**GRILLED OCTOPUS | 13**

char-broiled octopus, crispy fingerling potatoes, red onion parsley celery salad, olive oil

*G* **BONE MARROW | 13**

roasted bone marrow, pickled onions, radish and parsley bacon onion jam, rustic country bread

**LUMP CRAB AVOCADO TARTINE | 14**

toasted multigrain bread, avocado mash, lump crab, radishes, sesame seeds, red pepper flakes, scallions, avocado cilantro lime jalapeño sauce, served with fennel salad

**AVOCADO MIXED GREENS SALAD | 8**

mixed greens, avocado, tomatoes, pumpkin seeds, red pepper flakes, scallions, 18-year aged balsamic and olive oil

**HEIRLOOM TOMATO AND BURRATA | 10**

burrata, yellow and red heirloom tomato, 18-year aged balsamic, basil olive oil

*G* **TUNA CARPACCIO\* | 14**

thinly sliced yellow fin tuna, sesame balsamic soy mayo, avocado, jalapeño, cilantro, sesame seeds, lemon oil

**BEEF CARPACCIO\* | 8**

thinly sliced raw filet mignon, shaved parmesan, cherry tomatoes, baby arugula, 18-year aged balsamic, white truffle oil

## SALADS

**KALE & QUINOA | 11**

kale, tricolor quinoa, cranberries, marcona almonds, avocado, walnut grain mustard olive oil dressing

**FALL HARVEST SALAD | 13**

roasted butternut squash, spinach, endives, scallions, dried cranberries, dolce gorgonzola, candied pecans, toasted pumpkin seeds, maple cider balsamic creamy dressing

*G* **CRAB & SHRIMP LOUIE | 16.5**

crab, shrimp, lettuce, grape tomatoes, hard-boiled egg, scallions, red bell pepper, cilantro, avocado, radishes, asparagus, and our signature creamy rosé dressing

+ grilled chicken | 4.5    + shrimp | 4.5    + salmon | 5

## BEVERAGES

Iced Tea | 2.5

Soda | 2.5

Coke, Diet Coke, Sprite,  
Dr. Pepper, Diet Dr. Pepper

Perrier | 3.5

Apple Cider Iced Tea | 4

Lemonade | 3

Arnold Palmer | 3

Milk | 3

Orange, Pineapple,  
or Grapefruit Juice | 3

Sparkling Mint Lemonade | 5.5

## PASTA

*G* **FRUITS DE MER SQUID INK SPAGHETTI | 22**

house made squid ink spaghetti, grilled shrimp, squid, tomatoes, garlic, scallions

**ALFREDO PAPPARDELLE | 16**

house made pappardelle, creamy alfredo sauce, wild mushrooms, white truffle oil, parmesan, scallions

+ grilled chicken | 4.5    + shrimp | 4.5    + salmon | 5

## MAINS

**STEAK FRITES | 33**

12 oz NY striploin, rosemary sea salt frites, herb butter

**SHRIMP & GRITS | 15**

parmesan cheese grits, blackened shrimp, andouille sausage, cremini mushrooms, olive oil

**ROASTED CHICKEN | 19**

48-hours brined roasted chicken, stuffed with lemon, thyme & rosemary, served with mashed potatoes, sautéed kale with garlic, marcona almonds & dried cranberries

*G* **BRAISED SHORT RIBS | 36**

short ribs, creamy mashed potatoes, grilled asparagus, exotic mushrooms, chives

**RIBEYE STEAK | 39**

16oz. split bone-in Chairman's Reserve ribeye, served with two sides of your choice

**GRILLED SALMON | 25**

grilled salmon creamy cauliflower purée, sautéed spinach, fava beans, basil oil

**LAMB CHOPS | 36**

New Zealand lamb chops marinated in rosemary garlic olive oil, herb parmesan gnocchi, wild mushrooms, fresh herb olive oil

*G* **CATCH OF THE DAY | MP**

## SANDWICHES

served with hand cut rosemary sea salt fries or side salad  
with parmesan truffle fries | 2

**GL BURGER ON BRIOCHE | 12.5**

100% angus beef patty, arugula, heirloom tomato, pickled red onion, Tillamook sharp cheddar served with a trio of sauces (curry ketchup, basil mayo, roasted red bell pepper aioli)    + bacon | 1.5    + avocado | 1.75

*G* **BONITA'S LOBSTER ROLL | 19**

Maine lobster, basil aioli, cucumber, micro greens    + bacon | 1.5

*G* **PASTRAMI ON RYE | 14**

NY style pastrami, tricolor slaw, gruyère cheese, coarse mustard, cucumber, signature Russian dressing, marble rye bread

## SIDES

**CREAMY MASHED POTATOES WITH CHIVES | 5****GRILLED ASPARAGUS | 5****SAUTÉED SPINACH | 5****SAUTÉED EXOTIC MUSHROOMS | 6****TRUFFLE PARMESAN ROSEMARY FRITES | 7****PARISIAN HERB PARMESAN GNOCCHI | 8****SAUTÉED KALE WITH GARLIC, MARCONA ALMONDS, & DRIED CRANBERRIES | 8**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.  
{ Extra dressings and sauces are 25¢ each. }