



CURBSIDE MENU - CALL 314-721-9401

• BEGINNINGS •

New England Seafood Chowder

Blue crab, smoked tomato butter, scallions 6/12

Maryland Lump Crab Cakes

sherry butter, chipotle aioli 15

Seasonal Vegetables

balsamic brie dipping sauce 10

Truffle Chicken Wild Mushroom Flatbread

buerre fondue, grilled chicken, wild mushrooms, parmesan, truffle oil 12

Vegetable Flatbread

Olive oil, asparagus, wild mushrooms, tomato, onion, parmesan cheese, with sweet and spicy mustard drizzle 10

Caprese Flatbread

Tomato, mozzarella, basil, balsamic reduction 10

• SANDWICHES •

(served with fries, house-made pickles, and lettuce)

Hawaiian Fish Sandwich

grilled blackened sea bass, avocado, slaw, pineapple, banana pepper relish, chipotle aioli 12

Umami Kobe Sliders

Kobe beef mini burgers, white cheddar, garlic aioli 12

Steak Sandwich

caramelized onion, red peppers, buerre fondue 18

Grilled Chicken Cheddar and Bacon

white cheddar, bacon, tomato, onion, chipotle aioli 12

Gourmet Pub Burger

Kobe beef, sharp cheddar, bacon, and chipotle aioli 12

• SIDE SUBSTITUTIONS •

cup of soup 3 garlic aioli fries 3 side salad 3
fresh fruit 3 truffle fries 4

• GARDEN GREENS •

Steak Salad

mixed greens, quinoa, onions, tomato, cucumber, radish, parmesan, harissa, bruchetta, balsamic vinaigrette 16

Salmon Salad

spinach, fresh mango, almonds, onions, goat cheese, potato straws, mango vinaigrette 16

Coconut Prawn Salad

tomato, avocado, onion, balsamic vinaigrette, spicy mustard 16

Spinach Salad

fresh mango, almonds, onions, goat cheese, potato straws, mango vinaigrette 10

Bistro Market Salad

potato straws, tomatoes, onion, gorgonzola, balsamic vinaigrette 10

Chicken Avocado Caprese Salad

mixed greens, tomatoes, mozzarella, onions, basil and balsamic vinaigrette 15

• ENTREES •

Jumbo Prawn Scampi

white wine, linguini, garlic butter, basil, cherry tomato 19

Rainbow Trout

Arborio dusted, mushrooms, green beans, mushroom butter 22

Roasted Chicken

green beans, yukon potatoes, mushrooms, lemon caper sherry jus 21

8-ounce Filet Mignon

garlic potato purée, mushroom-prosciutto sauté 35

Warm Water Sea Bass

sweet corn and asparagus risotto, smoked tomato butter 26

Fit Salmon

roasted butternut squash, carrots, corn, broccoli, with an almond-butternut squash reduction 25

CURBSIDE HAPPY HOUR 4-6 PM

MONDAY - FRIDAY

\$2 OFF LISTED APPS

\$15 10 oz SELECT COCKTAILS

OCEANO MARTINI

OLD FASHIONED

MANHATTAN

DAILY FEATURE MARTINI

\$20 SELECT BOTTLED WINE

ROTATING WHITE

ROTATING RED

ROSE

WINE BY THE GLASS AT HH PRICING AVAILABLE

\$2 TOGO Surcharge per Order

18% Gratuity added

Same Day Pre-orders Welcome