

Happy Hour

Raw

Blue Point Oysters* \$2 ea./6 for \$10

Gulf Shrimp Cocktail \$3 ea./4 for \$10

Steak Tartare* \$12

Hand Chopped Filet Mignon, Crostini

Small

Cheese Plate \$9
Chef's Daily Trifecta

Wild Mushrooms Gnocchi \$9
Cornmeal Gnocchi, Spinach,
Parmesan

Steamed Mussels \$10
Sweet Chili Broth, Pineapple, Cilantro

Salmon Cakes \$9
Pickled Green Tomatoes, Yuzu Aioli

Lobster Risotto \$12
Maine Lobster, Parmesan, Chives

Large

Grilled Salmon Caesar* \$14
Baby Romaine, Olives, Garlic Bread Crumbs

Custom Grind Burger* \$14
Aged Cheddar, Applewood Bacon, Lettuce,
Tomato, Onion, Kettle Chips

ALERT YOUR SERVER TO ANY FOOD ALLERGIES.
*THERE IS AN INCREASED RISK OF FOOD BOURNE ILLNESS
WHEN CONSUMING RAW OR UNDERCOOKED
MEATS OR SEAFOOD.

Happy Hour

Cocktails \$7.00

Classic Vodka Martini

Three Olives Vodka,
Served Up or On The Rocks

Manhattan Noir

Jim Beam Black, Ruby Port,
Carpano Antica Vermouth, Barrel Aged Bitters

Bella Bellini

Chambord, Peach, Bubbles

Negroni

New Amsterdam Gin, Campari,
Carpano Antica Vermouth

\$5.00 Off  Whiskey Flight

Wines \$7.00

Selection of Red or White

Wines \$9.00

Red Blend, Flat Top Hills

Prosecco, Coppola

Chardonnay, William Hill

Cabernet Sauvignon, 59 Prime

HAPPY HOUR PRICING APPLIES TO DINE-IN ONLY

**A 20% SERVICE CHARGE
WILL BE ADDED TO YOUR FINAL BILL**