



COOL COCKTAILS

MudTini / Van Gogh Double Espresso, Amaretto, Bailey's 9.95

Pink Lemonade / Smirnoff Citrus, Lemonade, sour, mint 8.50

Max's White Cosmopolitan / Smirnoff Citrus, Cointreau, lime juice, white cranberry juice 8.50

TK Valentini / Smirnoff Raspberry, Chambord, pineapple, pomegranate, cranberry juice 7.95

Espresso Martini / Van Gogh Double Espresso, Tuaca, Kahlua 8.75

Watermelon Martini / Smirnoff Watermelon, red cranberry juice, splash of sour 8.50

Caipirinha / Leblon cachaca, lime juice, sugar 8.50

TK Grape-cicle / Three Olives Grape vodka, red and white cranberry juices, dash of blue curacao 9.00

TK Berry Basil / Stoli Blu, pomegranate, house-made basil syrup 7.95

Prickly Pear-Tini / Absolut Pear, Stoli Peach, simple syrup, fresh pear 9.00

Mojito / Bacardi Limon, Myer's Dark Rum, lime juice, mint 8.50

Tommy Bahama Pomegranate Mojito / Tommy Bahama White Rum, lime juice, mint 10.50

APPETIZERS

Asian Lettuce Cups / hoisin, peanut dipping sauce, hot and sour chili sauce
Chicken 11 / Shrimp 15

Seasonal Soup du Jour 6

Cochonne Roll / Maine lobster, shallots, ginger-orange sauce, avocado 12

Rock Shrimp and Sweet Potato Fritters
nuoc cham 7

Butternut Farms Organic Cheddar and Bacon Fondue / scallions, crisp potato wedges, sour cream 12

Spicy Yellow Fin Tuna Crunch
cucumber, crisp wontons 8

Salmon Tempura Roll / cilantro, avocado, scallions 8

Creole Tuna Sashimi / ginger-lime vinaigrette, wasabi cream 7

Smoked Chicken Wings / blue cheese, BBQ sauce 9

Crisp Maryland Crab Cake / lemon, red pepper and wasabi aiolis 9

Fresh Herb and Goat Cheese Fondue / ciabatta bread, broccoli, zucchini 12

Fire Oysters / semolina crust, herb pesto, Japanese mayonnaise, tobiko 9

Grilled Filet Mignon / Truffled "tater tots", frisee, blue cheese fondue 10

Volcano Roll / shrimp tempura, tuna tartar, tobiko, spicy aioli 11

Chiang Mai Curried Noodles / seared tenderloin, coconut milk, crispy shallots 7

Sautéed Spinach and Artichoke Dip
goat cheese, toasted pita chips 8

SALADS

Warm Laura Chenel Goat Cheese
hazelnuts, roasted beets, oranges, endives, watercress 10

Wooden Bowl Garden / buttermilk ranch dressing 6

Baby Spinach and Frisee / toasted pecans, golden raisins, grape tomatoes, Dijon vinaigrette 7

Traditional Caesar / romaine hearts, parmesan, anchovies 7

STONE PIES & SANDWICHES

Stone Pie / baby artichokes, mushrooms, eggplant, roasted peppers, fresh mozzarella cheese 12

Stone Pie / spicy spinach, feta cheese, marinated grape tomatoes, roasted onions 12

Stone Pie / house-smoked fresh mozzarella, pepperoni, roasted tomatoes, sweet garlic paste 12

Grilled Chicken Sandwich / chorizo, chipotle aioli, jack cheese ... pickled vegetables 10

Grilled Angus Cheese Burger / one all beef patty, cheese, special sauce, on a sesame seed bun ... French fries 10

BBQ Pork Sandwich / house smoked pork, shaved red onion, bread and butter pickles ... sweet potato fries 10

MAIN PLATES

Sesame Crusted Yellow Fin Tuna / ginger sticky rice, baby bok choy, yellow curry sauce 24

Herb Cured Brick Pressed Chicken / sautéed fall vegetables, garlic whipped potatoes, lemon garlic sauce 18

Grilled Marinated Hanger Steak / shiitake mushrooms, soy caramel sauce, asparagus, French fries 22

Sautéed Wild Mushrooms with Gemelli Pasta / porcini cream, roasted shallots, white truffle cream 17

Seafood Pad Thai / rice noodles, gulf shrimp, scallops, lime-chili sauce, roasted peanuts 21

Braised lamb Shank / butternut squash risotto, Pinot noir braise, grilled asparagus 26

Gulf Shrimp Cobb Salad / avocado, applewood smoked bacon, creamy herbed dressing 13

Grilled Atlantic Salmon / caramelized brussel sprouts, garlic whipped potatoes, horseradish aioli 19

Hilda's Meatloaf / garlic mashed potatoes, roasted shallot-garlic sauce, haricot verts 16

Caramelized Sea Scallops / herb ricotta gnocchi, garden vegetables, Parmesan 23

Grilled New York Sirloin / Madeira green peppercorn sauce, garlic whipped potatoes, sautéed local beans 25

SIDES 5

Garlic Mashed Potatoes • Truffled Pommes Frites • Haricots Verts • Sautéed Garlic Spinach

DINNER MENU

It is important to bring any food allergy you may have to the attention of your server. "Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness." An 18% gratuity will be applied to parties of 10 or more

Christopher M. Torla Chef/Owner



WINES BY THE GLASS

Sparkling & Champagne

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| Gruet, Blanc de Noirs, Albuquerque | 10.00 |
| Zardetto Prosecco, Veneto, Italy [187 ml] | 11.50 |
| Veuve Cliquot, Brut NV, Reims, France | 15.00 |

Pinot Grigio/Gris

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| Canaletto, 2008, Della Venezie | 7.50 |
| Ponzi, Pinot Gris, 2007, OR | 11.00 |

White and Rose

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| Loimer "Lois", Gruner Veltliner, 2007, Austria | 9.00 |
| Nathanson Creek, White Zinfandel, CA | 5.50 |
| Bastianich, Rosato, 2008, Friuli | 9.00 |

Riesling

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| Montinore, 2008, Willamette Valley | 8.00 |
| Dr. Loosen "Dr. L", 2008, Germany | 10.00 |

Sauvignon Blanc / Fume Blanc

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| Ferrari Carano, 2008, Sonoma | 11.00 |
| Cairnbrea "The Stones", 2008, Marlborough | 9.00 |

Chardonnay

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| Estancia, 2008, Monterey | 8.00 |
| Hess "Shirtail Creek Vineyard" 2008, Monterey | 10.00 |
| Ferrari Carano "Tre Terre", 2006, Russian River | 14.00 |

Sake

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| Kaguyahime, Junmai, Kyoto | 5.00 |
| Kaori, Ginjyo, Yamaguchi | 6.00 |
| Flight of Ozeki Dry, Kaori & Kaguyahime | 9.00 |
| Ozeki Dry Sake | 7.00 |

Pinot Noir

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| Hob Nob Vineyards, 2007, France | 8.50 |
| Acacia "A", 2008, CA | 14.00 |

Merlot

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| Tunnel of Elms, 2007, CA | 7.50 |
| Grove Street, 2005, CA | 10.00 |

Shiraz

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| Rutherglen "Red", 2006 Victoria | 9.50 |
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Cabernet Sauvignon & Blends

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| 14 Hands, 2007, WA | 7.50 |
| Graham Beck, 2008, South Africa | 10.00 |
| Max Family Cuvee, 2006, Napa | 12.50 |

Zinfandel

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| Ravenswood, Vintners Blend, 2007 CA | 8.00 |
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Red Varietals

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| Cortijo III, Tempranillo, 2008, Rioja, Spain | 7.00 |
| Familia Mayol, Malbec, 2007, Mendoz | 9.00 |

DRAUGHT BEERS

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| Amstel Light | 5.00 |
| Sam Adams Boston Lager | 5.00 |
| Palm Amber Ale | 5.00 |
| Stella Artois | 5.75 |
| Guinness Draught | 6.00 |
| Blue Moon Belgian White | 4.50 |
| Spaten Hefe-Weiss | 5.50 |
| Bass Ale | 5.00 |
| Brewtus Maximus Pale Ale | 5.50 |
| Rastafar-Rye | 6.50 |
| Newcastle Brown Ale | 5.00 |
| Sam Adams Seasonal | 5.00 |

BOTTLED BEERS

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| Corona | 4.75 |
| Negra Modelo | 4.75 |
| Budweiser | 3.75 |
| Bud Light | 3.75 |
| Bud Light Golden Wheat | 3.75 |
| Coors Light | 3.75 |
| Michelob Ultra | 3.75 |
| Heineken | 4.75 |
| Dos Equis Amber | 4.50 |
| Smirnoff Ice | 4.50 |
| Miller Light | 3.75 |
| Buckler | 4.50 |

DESIGNATED DRIVERS

Soda Jerk Cola/ Coca Cola, vanilla extract, cherry juice 2.95

Skinny Bellini/ Sparkling water, peach puree 2.95

Cherry O Seven/ Fresh squeezed orange juice, Sprite and a splash of grenadine 2.95

Designated Valentini / Equal parts pineapple pomegranate and cranberry juice 3.95

Root Beer Float/ IBC Root Beer, vanilla gelato 4.95

Mid Day Mojito / Club soda, Sprite, mint, honey 4.95

Under 21 Margarita / Fresh orange juice, lemonade agave nectar, lime juice, with a sugared rim 4.50

Tara's Limeade / A light refreshing lime beverage with water and club soda 2.95