

Dim Sum, Tapas & Small Plates

Grilled Filet Mignon* / truffled “tater tots”, frisee,
Stilton blue cheese fondue 12.95

Sautéed Spinach and Artichoke Fondue/ goat cheese, pita chips 11.95

Royal Thai Chicken Wings / garlic, jalapeno, sweet chili sauce 10.95

Rock Shrimp and Sweet Potato Fritters / nuoc cham 10.95

Chang Mai Curried Noodles* / seared tenderloin, coconut milk 9.95

Salads

Traditional Caesar / romaine hearts, parmesan, anchovies 8.95

Chilled Oaxacan Shrimp Salad / ancho grilled corn, black beans
plum tomatoes, lime-chipotle dressing 17.95

Autumn Chopped Salad/ romaine, local apples, dried cranberries, feta
toasted pecans, applewood bacon, poppy seed dressing 9.95

Main Plates

Tomato Stone Pie / mozzarella, artichoke hearts, maple-balsamic glaze 14.95

Olli Pepperoni Stone Pie / Spiced tomato oil, fresh basil, parmesan 14.95

Grilled Angus Cheese Burger* / one all beef patty, special sauce
sesame seed bun, French fries 15.95

Black Jack Burger* / Cajun spice, jalapeno jack cheese, avocado
brioche bun, French fries 15.95

Buffalo Chicken Wrap / Crispy Chicken, cheddar, bacon, iceberg, blue cheese
dressing, kettle chips 13.95

Grilled Scottish Salmon / Zarda rice, Bengali sauce, braised carrots 17.95

Grilled Marinated Hanger Steak / Shiitake mushrooms
soy caramel, broccolini, French fries 16.95

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
“Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness”