

I started this menu idea with the foundations of cooking; basic flavors, fresh ingredients and a lifetime of experience that brings the best of people together, connecting people through food. Chef Joel

Cold Crops + Veggies

Grilled Vegetables + Quinoa Salad
w Romesco \$11

Spinach Salad w candied almonds, Feta cheese and Maple Vinaigrette \$6

Chopped Salad roasted chicken, Romaine, corn, black beans, Pico de Gallo, BBQ dressing \$11

BLT Salad with braised pork belly, Romaine lettuce, heirloom tomato and creamy bacon vinaigrette \$12

OCEAN TO PLATE
(HOOKED)

Salmon + Edamame Salad
pan seared with roasted tomato vinaigrette \$23

Just Hooked Tacos
(seafood from market) \$15

Open Faced Tuna Sandwich with bahn mi vegetables \$13

Caesar & Fried Spanish Anchovy Salad with crispy parmesan croutons \$12

Conversation makers

bowl of Soup Pecan Smoked Brisket **Chili or Chefs soup of the day** c \$5 b \$7

Pecan Smoked Wings (must try) or the **Traditional** \$13

Calamari with hazelnut-almond Romesco + lemon aioli \$6

Salumi Plate \$11

Togarashi Tuna Tartare Nachos w wasabi and ginger on a crispy won ton \$7

Chips n Salsa n Queso \$8

Chips n Salsa \$5

Traditions

Burgers w everything \$11

Deli Sandwich egg salad, chicken salad, Turkey, Ham and toppings... \$7
½ + ½ is available

Club Sandwich 3 – layer sandwich served in the traditional way \$12

Blackened Salmon Salad on spinach, hearts of palm, mandarin orange, pecans + blue cheese \$17



we thought it was time to work toward a new style of cuisine. In the kitchen, we taste, experiment and keep refining what we do. Our evolution will be constant and so will our menu. September 2017

Sliced and Chopped

Meatball Sub homemade meatballs w Italian gravy + provolone cheese \$12

Bolognese Sloppy Joes on a brioche bun, horseradish pickles + crispy onion straws \$10

Sliced Steak Sandwich on a pita (shawarma style) thin sliced sirloin, Tzatziki + homemade pickles \$12

Pork Belly **Cuban** house braised pork belly ham, swiss cheese, mustard + horseradish pickles pressed in Telera roll \$11

AFTER 5

Tenderloin Filet pan seared 8 oz tenderloin with roasted garlic mash, asparagus and market vegetables \$34

Steak Frites 7 oz sliced sirloin with classic shoestring potatoes, braised mushroom and Maitre d’ Butter \$16

Scallops large caramelized scallops on white cheddar grits, pickled mustard seed vinaigrette \$26

Roast Chicken Roulade stuffed with prosciutto, Boursin cheese, broccoli cassoulet + lemon gastrique \$22

Chicken Crepes traditional thin pancakes stuffed w savory chicken, Boursin cheese and Chardonnay reduction \$15

Hook and Slice sides: Craig Ranch Fries, Sweet Potato Fries, Fresh Fruit, cup of soup or house salad or anything else you request (if we have it, you can have it)