

- small plates -	-	- sandwiches -	
WILD MUSHROOM BISQUE PARMESAN CROUTONS, TRUFFLE CRÈME FRAICHE	16	served with Kettle chips substitute french fries or fruit +5	
COCONUT SHRIMP* HAND-BREADED COCONUT SHRIMP, MANGO CHILI	19	CURRY CHICKEN SALAD ARUGULA, TOMATO SERVED ON BUTTERY CROISSANT	2
LOADED FRIES COTIJA CHEESE, RED PEPPER AIOLI	18	BLACK ANGUS BURGER*	24
BLACK AND WHITE HUMMUS SMOKED WHITE BEAN AND BLACK BEAN HUMMUS, NAAN BREAD. ADD VEGGIES +5	17	CHOICE OF CHEESE, LETTUCE, TOMATO, ONION, PICKLE, KAISER ROLL	
MARINATED TUNA POKE BOWL*  JASMINE RICE, EDAMAME, PICKLED CUCUMBER, WAKAME SALAD, AVOCADO, CRISPY WONTONS	31	<b>VEGETARIAN BÁNH MÌ</b> ROASTED PORTOBELLO MUSHROOMS, PICKLED VEGETABLES, GOCHUJANG MAYO, CILANTRO, BAGUETTE	22
- salads -		FISH TACOS* ISLAND SLAW, PICKLED ONION, MANGO JALAPEÑO AIOLI, TORTILLA CHIPS	24
BACON CAESAR* ROMAINE, CANDIED BACON, HOUSE-MADE CROUTONS, SHAVED PARMESAN	17	BLACKENED MAHI SANDWICH* PEPPERONCINI TARTAR, CRISPY ONION, ARUGULA, TOMATO	23
ASIAN CHOPPED CHICKEN SALAD NAPA CABBAGE, RADICCHIO, CARROTS, CUCUMBERS, WASABI CASHEWS, SOY GINGER VINAIGRETTE, CRISPY WONTONS	25	RIDLEY'S LOBSTER ROLL*  MAINE LOBSTER, OLD BAY REMOULADE, BIBB LETTUCE, BRIOCHE ROLL	38
FALL SALAD  SPINACH & BABY KALE, ORANGE SEGMENTS,  TOASTED WALNUTS, CRANBERRIES, GOAT CHEESE,  MAPLE VINAIGRETTE  - enhancements -	16	<ul> <li>additions - EACH 6</li> <li>SAUTEED ONIONS</li> <li>SMOKED BACON</li> <li>AVOCADO</li> <li>SAUTEED MUSHROOMS</li> </ul>	
ORGANIC CHICKEN BREAST 15 GRILLED SHRIMP 19			

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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ATLANTIC SALMON\*

MAHI MAHI

An automatic 20% service charge will be applied to parties of six (6) or more