



APPETIZERS

LOBSTER CEVICHE \$18

LETTUCE WRAPS

SOUS VIDE ROCK LOBSTER, CHERRY TOMATO, RED ONION, CILANTRO, MANGO, AVOCADO, LIME JUICE, CRACKED SALT & PEPPER. SERVED WITH LETTUCE LEAF'S, SPICY LIME AIOLI. **GF**

MOZZARELLA BOMB \$18

OVAL SOURDOUGH BREAD LOAF, MELTED WHOLE MILK MOZZARELLA, GARLIC BUTTER. ACCOMPANIED WITH TOMATO GRAVY.

VAMPIRE \$16

CHEESE BREAD

TOASTED ITALIAN CIABATTA LOAF, WHOLE MILK MOZZARELLA, VAMPIRE CHEDDAR. ACCOMPANIED WITH TOMATO GRAVY.

THE CANDIED PIG \$16

SLAB CUT CANDIED BACON, BEER CHEESE SAUCE, BLACKBERRY COMPOTE, MAPLE SYRUP. **GF**

LOADED TRUFFLE \$18

FRIES

HAND CUT FRIES, WHITE TRUFFLE OIL, GRATED PARMESAN, FLAKY SEA SALT, GROUND BLACK PEPPER, PARSLEY.

FLAT IRON STEAK \$20

BITES

HAND CUT FLAT IRON STEAK BITES, BROWN BUTTER MUSHROOM, GREEN SCALLION, RED WINE BEEF CONSOMMÉ, CREAM CHEESE HORSERADISH. **GF**

HONEY & PEACHES \$18

BAKED BRIE

BAKED TRIPPLE CREAM BRIE, BROWN SUGAR HONEY ROASTED PEACH, CANDIED PECANS, WILDFLOWER HONEY, GRILLED ARTISAN CIABATTA.

HOUSE MADE CREAM \$12

CHEESE WONTONS

6 CREAM CHEESE FILLED WONTONS. ACCOMPANIED BY SWEET & SOUR SAUCE.

BROWN BUTTER \$15

SHROOMS

BLEND OF PORTABELLO, SHIITAKE, CHANTERELLE & KING OYSTER MUSHROOMS, BROWN BUTTER, SHALLOT, CRACKED SALT & PEPPER, ARTISAN BREAD.

SALADS

ALL SALADS COME WITH ARTISAN BREAD & HARD EGG.

CANDY PIG & GOAT \$18

ROMAINE, RADICCHIO, ARUGULA, CANDIED BACON, GOAT CHEESE, RED ONION, AVOCADO, CHERRY TOMATO, WATERMELON RADISH, CRACKED SALT & PEPPER. **GF**

BLUEBERRY PECAN \$18

ROTISSERIE CHICKEN

ROMAINE, RADICCHIO, ARUGULA, FRESH BLUEBERRIES, ROTISSERIE CHICKEN, WHOLE MILK MOZZARELLA, SHALLOT, FRESH GRATED PARMESAN, CUCUMBER, CANDIED PECANS, WATERMELON RADISH, CHERRY TOMATO, CRACKED SALT & PEPPER. **GF**

THE FARMER \$18

ROMAINE, RADICCHIO, ARUGULA, BUTTER ROASTED PEACH, WHOLE MILK MOZZARELLA, PROSCIUTTO, CHERRY TOMATO, SHALLOT, FRESH GRATED PARMESAN. WATERMELON RADISH, CRACKED SALT & PEPPER. **GF**

HOUSE SALAD \$11

ROMAINE, RADICCHIO, CHERRY TOMATO, SHALLOT, CUCUMBER, FRESH GRATED PARMESAN. WATERMELON RADISH. **GF**

NOVELLA \$18

ROMAINE, RADICCHIO, ARUGULA, ROTISSERIE CHICKEN, WHOLE MILK MOZZARELLA, GRILLED RED PEPPER, SHALLOT, WATERMELON RADISH, FRESH GRATED PARMESAN. CHERRY TOMATO, CRACKED SALT & PEPPER. **GF**

HOUSE DRESSINGS

FRENCH, BLUE, CESAR, RANCH, PARMESAN, ITALIAN, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, MANDARIN ORANGE VINAIGRETTE.

STEAKS CHICKEN SEAFOOD

ALL ENTREES COME WITH CHOICE OF JOJO'S & PARMESAN DIPPING SAUCE, TRUFFLE FRIES, AU-GRATINS, COLESLAW, GRILLED SEASONAL VEGETABLES, FRESH FRUIT & MARSHMALLOW DIP, CANDIED BACON BAKED BEANS, MAC-N-CHEESE BAKE, POTATO SALAD, KETTLE CHIPS. ADD SIDE SALAD \$4

BLACKENED RIBEYE \$46

16OZ HAND CUT 48HR MARINATED RIBEYE, RED WINE BEEF CONSOMMÉ. ADD BROWN BUTTER MUSHROOMS AND GRILLED ONIONS FOR \$2. **GF**

PETITE STEAK \$42

MEDALLIONS

TWO 3OZ HAND CUT 48HR MARINATED STEAK MEDALLIONS, RED WINE BEEF CONSOMMÉ. ADD BROWN BUTTER MUSHROOMS AND GRILLED ONIONS FOR \$2 **GF**

SPATCHCOCK CHICKEN \$24

HERBS ROASTED HALF CHICKEN, NO MODS. **GF**

FILET MIGNON \$48

8OZ HAND CUT 48HR MARINATED FILLET, RED WINE BEEF CONSOMMÉ. ADD BROWN BUTTER MUSHROOMS AND GRILLED ONIONS FOR \$2. **GF**

LOBSTER OSCAR \$52

TENDERLOIN

6OZ HAND CUT 48HR MARINATED TENDERLOIN. GARLIC BUTTER ROCK LOBSTER TAILS, HOLLANDAISE SAUCE. **GF**

MAD RABBITS CHICKEN \$28

TWO SOUS VIDE CHICKEN BREASTS, SUN DRIED TOMATO CREAM SAUCE, SPINACH, CHERRY TOMATO, SUN DRIED TOMATOES. **GF**

FLAT IRON STEAK \$34

10OZ HAND CUT 48HR MARINATED FLAT IRON, RED WINE BEEF CONSOMMÉ. ADD BROWN BUTTER MUSHROOMS AND GRILLED ONIONS FOR \$2. **GF**

STEAK & SHRIMP \$54

6OZ HAND CUT 48HR MARINATED TENDERLOIN, RED WINE BEEF CONSOMMÉ, 4 JUMBO GARLIC BUTTER SHRIMP. **GF**

BLACKENED COD \$26

8OZ BLACKENED MEDITERRANEAN COD, CHERRY TOMATO BASIL RELISH, TARTAR. **GF**

PARTIES OF 6 OR MORE ARE SUBJECT TO AN ADDITIONAL 20% GRATUITY
PAYMENT BY CREDIT CARD IS SUBJECT TO A 3% PROCESSING FEE

WARNING: SOME OF OUR MENU ITEMS MAY CONTAIN NUTS AND/OR MILK PRODUCTS. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS. OUR BREADS MAY CONTAIN SESAME SEEDS EXPOSING POSSIBLE CROSS CONTACT. SOME OF OUR ITEMS MAY BE COOKED IN AREAS OF POSSIBLE CROSS-CONTACT.

WAGYU BURGERS

ALL BURGERS ARE HAND PATTIED WAGYU BEEF, SEASONED WITH OUR HOUSE BURGER SEASONING THAT CONTAINS DRIED ONION.
ALL BURGERS COOKED TO MEDIUM WELL UNLESS SPECIFIED. SUB TURKEY BURGER OR CHICKEN BREAST FOR \$2.
GLUTEN FREE BREAD \$2. ADD SIDE SALAD \$4.

ALL BURGERS COME WITH CHOICE OF JOJO'S & PARMESAN DIPPING SAUCE, TRUFFLE FRIES, AU GRATINS, COLESLAW,
GRILLED SEASONAL VEGETABLES, FRESH FRUIT & MARSHMALLOW DIP, CANDIED BACON BAKED BEANS,
MAC-N-CHEESE BAKE, POTATO SALAD, KETTLE CHIPS.

BLUE BURGER \$22

1/2LB WAGYU BEEF PATTY, GRILLED BRIOCHE BUN, LACY SWISS,
WHIPPED CHUNKY BLUE CHEESE, CANDIED BACON, BROWN
BUTTER MUSHROOMS AND GRILLED ONION.

MAC-N-CHEESE \$22 BURGER

1/2LB WAGYU BEEF PATTY, GRILLED BRIOCHE BUN,
HOUSE MAC-N-CHEESE, TOMATO, RED ONION, DICED DILL PICKLE,
CANDIED BACON.

FRENCH ONION \$22 EMPORIUM BURGER

1/2LB WAGYU BEEF PATTY, GRILLED OVERSIZED CROISSANT, LACY
SWISS, GRILLED ONION, MUNSTER CHEESE, CANDIED BACON.

BUILD A BURGER \$16

1/2LB WAGYU BEEF PATTY, GRILLED BRIOCHE BUN.

\$1 ADD ONS - LETTUCE, JALAPENO, ARUGULA, PICKLE, TOMATO,
AMERICAN CHEESE, CHEDDAR CHEESE, SWISS CHEESE, MUNSTER
CHEESE, ONION STRINGS, GRILLED ONION, RED ONION, SPINACH.

\$2 ADD ONS - CANDIED BACON, TRIPPLE CREAM BRIE, CHEESE
SAUCE, JALAPENO OLIVE CREAM CHEESE, BLUE CHEESE, GOAT
CHEESE, BROWN BUTTER MUSHROOMS, AVOCADO.

BEER CHEESEBURGER \$20

1/2LB WAGYU BEEF PATTY, GRILLED BRIOCHE BUN, HOUSE BEER
CHEESE SAUCE, ONION STRINGS.

MY GOAT RODE A COW \$22

1/2LB WAGYU BEEF PATTY, GRILLED BRIOCHE BUN, WHIPPED
GOAT CHEESE, CANDIED BACON, ARUGULA, AVOCADO.

MINNESOTA BURGER \$18 (CALIFORNIA BURGER)

1/2LB WAGYU BEEF PATTY, GRILLED BRIOCHE BUN, AMERICAN
CHEESE, AVOCADO, LETTUCE, TOMATO, RED ONION, MAYO.

SASQUATCH BURGER \$20

1/2LB WAGYU BEEF PATTY, GRILLED BRIOCHE BUN, JALAPENO &
GREEN OLIVE CREAM CHEESE. LACY SWISS, ARUGULA.

BLACKBERRY BRIE \$20 BURGER

1/2LB WAGYU BEEF PATTY, GRILLED BRIOCHE BUN,
TRIPPLE CREAM BRIE, FRESH BLACKBERRIES, BLACKBERRY
COMPOTE, CANDIED BACON, ARUGULA.

SANDWICHES

SANDWICHES COME WITH CHOICE OF JOJO'S & PARMESAN DIPPING SAUCE, TRUFFLE FRIES,
AU GRATINS, COLESLAW, GRILLED SEASONAL VEGETABLES, FRESH FRUIT & MARSHMALLOW DIP,
CANDIED BACON BAKED BEANS, MAC-N-CHEESE BAKE, POTATO SALAD, KETTLE CHIPS.
GLUTEN FREE BREAD \$2

SUN DRIED CHICKEN \$18 PESTO SANDWICH

GRILLED JUMBO CROISSANT, SOUS VIDE
CHICKEN BREAST, SUN DRIED TOMATO, PESTO,
ROASTED RED PEPPER, WHOLE MILK
MOZZARELLA, SPINACH.

TURKEY BLAT \$18 SANDWICH

GRILLED BRIOCHE, THIN SLICED ROTISSERIE
TURKEY, TOMATO, CANDIED BACON, AVOCADO.
LETTUCE, MAYO.

MADSTRAMI SANDWICH \$22

GRILLED CIABATTA, THIN SLICED PEPPERCORN PASTRAMI, LETTUCE,
PICKLES, TOMATO, OIL & VINEGAR, LACY SWISS, WHOLE MILK
MOZZARELLA, CRACKED SALT & PEPPER, GRAIN MUSTARD.

BLACKENED FISH \$22 SANDWICH

GRILLED CIABATTA, MEDITERRANEAN COD, LETTUCE, TOMATO,
CRACKED SALT & PEPPER, LEMON TARTAR.

LONDON BROIL \$22 SANDWICH

GRILLED CIABATTA, THIN SLICED LONDON BROIL,
WHOLE MILK MOZZARELLA, ROASTED RED
PEPPER, GRILLED RED ONION, ARUGULA,
ACCOMPANIED WITH GRAIN MUSTARD, BEEF
CONSOMMÉ, CREAM CHEESE HORSERADISH.

HAND ROLLED SUSHI

ACCOMPANIED BY UNAGI SOY, WASABI, GINGER. (GLUTEN FREE SOY SAUCE AVAILABLE)
TUESDAY THROUGH FRIDAY 3PM TO CLOSE, SATURDAYS NOON TO CLOSE.

CALIFORNIA ROLL \$18

BLUE CRAB MEAT, CREAM CHEESE,
SCALLION, MANGO, CUCUMBER,
AVOCADO, SUSHI SAUCE, UNAGI, BLACK
SESAME SEEDS, SCALLION, TOBIKO.

SHRIMP TEMPURA ROLL \$18

TEMPURA SHRIMP, CREAM CHEESE,
MANGO, CUCUMBER, SCALLION, SUSHI
SAUCE, UNAGI, BLACK SESAME SEEDS.

AVOCADO ROLL \$16

AVOCADO, CREAM CHEESE,
SCALLION, MANGO, CUCUMBER, SUSHI
SAUCE, UNAGI, BLACK SESAME SEEDS,
TOBIKO.

LOBSTER ROLL \$18

ROCK LOBSTER, CREAM CHEESE,
SCALLION, MANGO, CUCUMBER,
AVOCADO, SUSHI SAUCE, UNAGI, BLACK
SESAME SEEDS, SCALLION, TOBIKO.

TREE HUGGER ROLL \$18

WILD MUSHROOM BLEND, RED PEPPER,
CUCUMBER, RED ONION, BASIL, TOBIKO.

SPICY CRUNCH \$20 SHRIMP ROLL

TEMPURA SHRIMP, CREAM CHEESE,
SCALLION, CUCUMBER, AVOCADO, FRIED
TEMPURA BITS, JALAPENO, SUSHI SAUCE,
UNAGI, BLACK SESAME SEEDS,
SCALLION, TOBIKO.

FILLET ROLL \$20

FILLET MIGNON SERVED MEDIUM RARE
(NO TEMP MOD) CREAM CHEESE,
SCALLION, CUCUMBER, AVOCADO, SUSHI
SAUCE, UNAGI, BLACK SESAME SEEDS,
SCALLION, TOBIKO.

TUNA ROLL \$20

SESAME SOY YELLOWFIN TUNA, SCALLION,
CUCUMBER, AVOCADO, BLACK SESAME
SEEDS, SUSHI SAUCE, UNAGI, TOBIKO.

SPICY TUNA ROLL \$20

SESAME SOY YELLOWFIN TUNA, SCALLION,
JALAPENO, AVOCADO, CUCUMBER, BLACK
SESAME SEEDS, SUSHI SAUCE, UNAGI,
TOBIKO.