

DESSERTS "The way to eat that is in bed with Champagne!" (actual guest quote re: cuppa' red hot)

- Breakfast of Champions 8 (Nearly) Original Bread Pudding... 10
Ricotta Cheesecake 8 Cuppa' Red Hot Chocolate (sort of)... 9
Housemade Ice Cream & Cookies 7 Birthday Cake 7
Peanut Butter Brownie (Upside Downie) (with banana/bourbon ice cream, truffle) .. 10

DAILY BOWL (sometimes Soup, sometimes Chili, always delish) 6

SALADS

- Ciao Mixed Greens 6
choice of dressings; smoked tomato,
pesto buttermilk, mustard vinaigrette
- Johnny Apple Salad 9
green apples and arugula with
pecans, pickled onions, gorgonzola,
balsamic/celery seed vinaigrette
- the Stetson Chopped 12
"I love that chopped salad so much that I put
it on my screen saver!" (actual guest quote)
- Dungeness Crab Stack 20
mix of crab & avocado, shaved fennel,
grape tomatoes, lemon/herb vinaigrette
- Duck of the Sea 9
(if fat = flavor, duck fat = whoa, Nellie!)
tuna 'salad' (duck fat confit of tuna
with capers, shallots, served warm)
with arugula, grape tomatoes, olive oil,
tangerine lace microgreens, lemon juice,
topped with a duck fat-fried egg
- Testosterone Salad 16
port-charred beef tenderloin, crumbles
and dressing of Maytag blue cheese,
bourbon-soaked cherries, potato chips
- Cesar Romero 10
mixed greens with cilantro dressing,
grilled lemon/herb chicken, fontina,
cherry tomatoes and toasted pepitas

GRAZING

(appetizers, smaller meals, big bites, sharing encouraged)

- Ahi Tuna Antipasto *..... 16
seared rare, served with pickled asparagus,
roast red pepper vinaigrette, arugula, olives,
caper berries, cherry tomato salad, and more
- Ciabatta 6
Italian 'slipper bread' served warm with
green olive tapenade and garlic custard
- 'Chicken & Waffle' 8
Southern style fried chicken wings with
sweet corn waffles, sage butter, honey
- Mediterranean Calamari 10
rice flour-fried with tomato/caper aioli
- Buffalo Carpaccio *..... 12
rolled in a cumin-espresso dry rub, seared,
with red onion honey marmalade and chèvre
- Quesadilla del Dia 9
- Ciao Cheese Platter 15
artisanal cheeses with house accompaniments
- Bruschetta Tradizionale 5
- Crispy Black Tiger Shrimp 12
buttermilk-marinated and cornmeal-fried,
served with sweet corn grits and chile sauce

* "consuming raw or undercooked meats or seafood
may increase your risk of food borne illness"
(actual compliance quote required by the FDA)

"Not to get a saying on the menu or anything, but I feel like I'm drunk on food" (actual guest quote)

SANDWICHES

- Short Rib Supreme** 12
panko-breaded, with cabbage & Dijon aioli on French bread, side of truffled pommes frites
- Seared Ahi Tuna *** 13
black pepper-seared tuna on toasted sunflower wheat bread, Roma tomatoes, arugula, rosemary caper aioli, with roasted pepper/potato salad, topped with caramelized lemon
- The Tenderloin *** 14
beef tenderloin sautéed with Maytag blue cheese, roasted red peppers, porcini mushrooms, served on a caramelized demi-baguette with a side of Chianti vinaigrette-dressed greens
- Wagyu Burger *** 13
ground wagyu (literally, Japanese cow, prized for exceptionally fine marbling), truffle aioli
- Ultra Ham & Cheese** 10
prosciutto cotto, Gruyère, brie & grilled asparagus on French bread, basil/cherry tomato salad
- Smoked Duck & Brie Sandwich** 13
applewood-smoked duck breast on marble rye with arugula, bacon, double crème brie and caramelized chipotle/granny smith apples, served with chilled roasted yam salad

SPECIALTIES

- Exotic Mushroom Pan Fry** 13
mucho mushrooms (including cremini, button, oyster, cepe, lobster, black trumpet, shiitake, morel, yellow foot) in ancho cream over double-cooked polenta, topped with grilled portabellini, avocado, tomato and cotija cheese ... our signature dish
- Balsamic Steak Pasta** 16
bow ties and steak tips with arugula, cherry tomatoes, balsamic cream sauce
- Pig 'n Puddin'** 14
pulled bbq pork over creamy soft polenta with pepitas, dried cranberries, cotija
- Vegetables Plus** 9
daily selection of fresh pan-grilled vegetables, fingerling potatoes, cherry tomatoes
- Espresso-Rubbed Filet Mignon *** 32
with red wine demi-glace, tortilla-smashed Yukon gold potatoes, chipotle aioli
- Prima Pappardelle** 12
flat noodle pasta with rapini, grape tomatoes, fennel, oyster mushrooms, in fennel broth with lemon olive oil and pecorino Romano cheese

"I feel like Woody Allen holding the Orgasmatron!" (actual guest quote that, scarily, I understood!)