



drink ■ taste ■ discover ■ dinner menu

Cheese

cheese board ~ assorted artisanal cheeses (3),
grilled crostini, appropriate sweets and savories 14.5

Raw Bar

served chilled on crushed ice
*oysters on the halfshell ~ 1/2 dozen 14.5

Flatbread

***ahi tuna flatbread** 15.5
scallion pancake crust, avocado, seaweed salad,
spicy ponzu, sriracha aioli, sesame, tobiko

margherita flatbread 12.5
fresh mozzarella, evoo, passata
di pomodoro, basil chiffonade

with grass fed beef meatballs 17

buffalo chicken flatbread 13.5
crispy chicken, frank's hot sauce, mozzarella, scallions

mushroom flatbread 13.5
oven roasted mushrooms, thyme scented
duxelle, fontina, truffle oil

prosciutto flatbread 14.5
prosciutto di parma, lemon dressed arugula,
mozzarella, passata di pomodoro, romano

Soup ~ Salad

white bean soup 8
"super tuscan" style, prosciutto bits, pesto,
grilled ciabatta

grilled pear salad 12.5
great hill bleu cheese, candied pecans,
sun dried cranberries, lemon vinaigrette

cobb salad 13.5
bleu cheese dressing, avocado, bacon, egg,
tomato, romaine hearts, great hill bleu cheese

caesar salad 12
parmesan crackers, caesar vinaigrette, parmesan

burrata & oven roasted beef 13
toasted pistachios, arugula pesto,
balsamic reduction, garlic crostini

shaved brussels sprout & baby spinach salad 13
herb mustard vinaigrette, shaved red onion, toasted
sliced almonds, bacon "lardons", crumbled goat cheese

kale & quinoa salad 12.5
baby kale, roasted corn, olive oil poached grape
tomatoes, pistachio vinaigrette, fresh herbs

Sushi ~ Maki ~ Nigiri

brown rice can be substituted for these items

***rice bowl** 16.5
torched ahi tuna, tempura shrimp, ginger vinaigrette
dressed greens, avocado, scallions

***chef peter's spicy tuna cho** 16.5
avocado, scallion, tobiko, rice, crispy wonton chips

***sashimi platter** 18
#1 tuna, salmon, yellowtail

***nigiri platter** - 6 pieces 16
#1 tuna, salmon, yellowtail

***firecracker yellowtail** 13
daikon radish, spicy ponzu sauce

***torched ahi tuna** 16.5
sesame crusted, togarashi, yuzu, minced scallions

dragon maki 15.5
shrimp tempura, eel, avocado, unagi

***out of control roll** 18
salmon, tuna, crabmeat, avocado, scallions, tobiko

***spicy tuna tempura roll** 15
tempura flakes, srirachi aioli, cucumber

california roll 14.5
jumbo lump crab, cucumber, avocado, tobiko

***volcano roll** 17.5
mushrooms, scallop and crab served
over spicy salmon roll

crunchy chicken maki 13
tempura chicken, leaf lettuce, english cucumber,
avocado, unagi, sesame

idaho roll 12
tempura sweet potato, avocado, wasabi, spicy mayo

***spicy girl roll** 16.5
#1 tuna, salmon, jalapeño, chili sauce,
cucumber, tempura flakes

Smaller

***ahi tuna hkh style** 12
spicy tuna, griddled scallion, shaved jalapeño,
tobiko, spicy ponzu, crisp sushi rice plank

grill-charred broccoli 9
cashew-parmesan gratin, roasted butternut
squash hummus, chive oil drizzle

grilled prosciutto stuffed mozzarella 12
olive oil poached tomatoes, lemon dressed
arugula, red pepper crostini, caramelized onions,
balsamic syrup

"screaming rooster" rock shrimp 11.5
tempura batter, sriracha, napa cabbage

steamed edamame 8.5
sea salt, white miso aioli

***ahi tuna tacos** 12
blackened rare, wasabi cream, asian slaw,
mae ploy chili sauce

***grass fed beef sliders** 13
lemon dressed greens,
balsamic glazed onions, gouda

pan roasted shrimp 12.5
seared shrimp, new orleans style,
peppery butter sauce accented with
herbs & dark beer, grilled ciabatta

tempura green beans 9
chipotle barbecue dipping sauce, ponzu sauce

mini arancini 9.5
warm mozzarella centers, oven roasted
tomato sauce, truffle essence

wood grilled oysters (4) 12
lemon parsley butter,
parmesan & romano cheeses

block island calamari 11.5
grape tomatoes, scallion threads,
red peppers, sriracha aioli

mini grass fed beef meatballs 10.5
oven roasted tomato sauce, romano

Larger

***rare seared #1 tuna loin** 24
sriracha aioli, sushi rice cake, shallot glazed spinach,
miso drizzle, scallion threads, wonton strips

***american homestead pork tenderloin** 24
cider brined, herb smashed fingerlings,
grilled asparagus, sage-shallot reduction

chicken parmesan 23
fresh breaded and pan fried, whole milk mozzarella,
cavatappi, passata di pomodoro, choice of soup
or caesar salad

***miso glazed salmon** 24
wasabi mashed, soy yuzu butter sauce,
scallion threads

cavatappi caprese 18
vine ripened tomatoes, fresh mozzarella,
romano, basil chiffonade

with mini grass fed beef meatballs 24

***hanger steak** 24
chimichurri, chipotle mashed potatoes,
grilled asparagus, parsnip chips

***grass fed burger** 19
brioche, aged swiss, tempura onion rings,
horseradish sauce

mac & cheese 17
toasted garlic crumbs
with buffalo chicken +\$3

Gluten Free Menu Available

* These items are served raw or undercooked or cooked to order.

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

Before placing your order, please inform your server if a person in your party has a food allergy.