



drink ■ taste ■ discover ■ lunch 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 jumbo 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

## Sandwiches & Lunch Specials

*served with homemade potato chips*

**grilled chicken sandwich** 12  
roasted peppers, pesto, mozzarella,  
grilled ciabatta

**roasted turkey sandwich** 13  
griddled sourdough, avocado,  
cranberry chutney, jack cheese

**sushi burrito** 16  
spicy tuna, nori, cucumber, tempura flakes,  
served, ginger vinaigrette dressed greens

**grilled cheese and prosciutto panini** 13  
griddled sourdough, vine ripened tomatoes

\***miso glazed salmon** 18  
wasabi mashed, soy yuzu butter sauce,  
scallion strands

**cavatappi caprese** 15  
heirloom tomatoes, fresh mozzarella,  
romano, basil chiffonade

\***grass fed burger** 17  
brioche, aged swiss, tempura onion rings,  
horseradish sauce

**mac & cheese** 15.5  
toasted garlic crumbs  
with buffalo chicken 17.5

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.