

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

Fossil Creek Creamery Chèvre Tart	9	Boda-licious Bread Pudding	10
Elvis at the Diner	10	Crème Fraîche Panna Cotta	9
Housemade Ice Cream & Cookies	7	Lemon/Lavender Lap of Luxury ...	10
Bacon/Chocolate Chip Cookies	4	Big Island Blast	9
Cuppa' Red Hot Chocolate (sort of)	9	Biscotti Bites	2

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 & Waffles'	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
All American Cheese Platter ..	18
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

- Pan-Roasted Capon BLT** 12
on ciabatta with aioli, applewood-smoked bacon, arugula, tomato, side of dressed greens
- Seared Tuna Sandwich ***..... 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 their exceptionally fine marbling) cooked to order, served on challah knot roll, topped with arugula, truffle aioli, crispy speck
- 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 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
- Steak Tips Linguine** 16
with arugula, cherry tomatoes, porcini mushrooms, pecorino, sherry and cream
- Pig 'n Puddin'** 13
pulled bbq pork over creamy soft polenta with pepitas, dried cranberries, cotija
- Vegetables Plus** 9
daily selection of fresh pan-grilled vegetables with potatoes, polenta and more
- Espresso-Rubbed Filet Mignon *** 32
with cabernet 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!)