

STARTERS

AHI TUNA NACHOS*

Tuna sashimi on a bed of crispy fried wontons topped with avocado, eel sauce and a sweet chili sauce. **15**

BEER CHEESE AND PRETZELS

Thick and creamy cottonwood cheddar, gruyere, and Yakimaniac IPA beer cheese reduction paired with house-baking pretzels tossed in everything bagel seasoning and house honey mustard. **12**

MEDITERRANEAN MEATBALLS

Spicy ground lamb & beef, cucumber salad, tzatziki and chipotle salt. **14**

EDAMAME

Kimichi, sesame oil, ginger soy scallion and a red chili sauce. **9**

BURRATA

Topped with honey and pistachios served with capicola, salami, figs, nut-free pesto and grilled bread. **16**

CALAMARI

Fried calamari steaks in a Parmesan cup with nut-free pesto & cocktail sauce. **14**

BRAISED BACON 

Thick cut blackberry-jalapeño crusted bacon, bourbon peppercorn maple and pickled veg. **10**

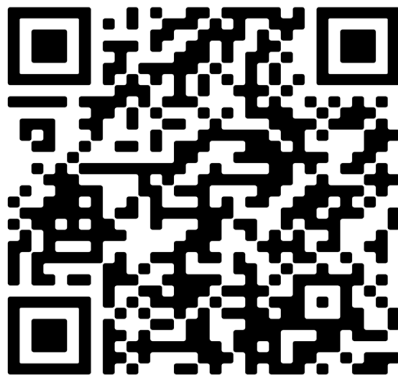
EGGPLANT CAPRESE 

Arugula, tomatoes, olive tapenade, fresh mozzarella cheese, red wine vinaigrette and with a drizzle of basalmic glaze. **12**

COCONUT SHRIMP

Jumbo Key West shrimp coated in a coconut batter then golden-fried. Served with orange marmalade and mango salsa. **14**

Scan to see our wine and cocktail menu



SIDES

French Fries with Parmesan Cheese | **6**

Mashed Potatoes | **5**

Asparagus | **6**

Haricots Verts | **5**

Sweet Potato Fries with Parmesan Cheese | **7**

Baby Yukon Potatoes | **6**

Brussels Sprouts | **6**

Wild Mushroom Risotto | **9**

SIGNATURE SALADS AND SOUP

CAESAR

Baby romaine, kale, everything bagel croutons, 8 minute eggs, anchovy dressing and shaved parmesan. **8/14**

ITALIAN

Mixed greens, kalamata olives, onions, cucumbers, tomatoes, pepperoncinis, croutons, and shredded parmesan with Italian vinaigrette. **7/12**

BEET 

Citrus marinated roasted beets, orange segments, toasted pistachios, and manchego cheese. Drizzled with Balsamic. **7/12**

WEDGE 

A wedge of iceberg lettuce, bacon lardons, cherry tomatoes and red onions topped with blue cheese crumbles. Served with Green Goddess dressing. **7/12**

APPLE HARVEST

Mix green lettuce, sliced apples, candied pecans, cranberries, blue cheese crumbles. Served honey poppy seed dressing. **7/12**

FRENCH ONION SOUP

Caramelized onions, cherry wine, beef broth, swiss and gruyere cheese, crostini crumbles. **7**

SEASONAL SOUP

Enjoy our Chef's Seasonal Soup, a masterpiece that changes with the seasons. Ask your server for details about tonight's special.

ADD PROTEIN TO ANY SALAD

Chicken Breast - Grilled | **6**
Two Sea Scallops | **19**

Canadian Salmon* | **9**
Shrimp | **7**

HAND HELDS

All hand helds are served with french fries with parmesan cheese. Substitute the fries with a side salad | 3, Sweet Potato Fries with Parmesan cheese | 1, Vegetable | 2, Mushroom Risotto or Seasonal Soup | 4

DIVE BURGER*

Brisket blend ground beef, candied red onions, lettuce, tomato, pickles, aged yellow cheddar and AI aioli on a brioche bun. **16**

FISH TACOS

Three of cod hand battered and fried. Served with a house made spicy jalapeño avocado sauce, fontina cheese, lettuce and pico de gallo on Caramelo's avocado oil tortillas. **17**

BANH MI

Your choice of marinated grilled chicken or braised pork shoulder on a toasted baguette with sriracha sauce, cilantro, sliced jalapenos, pickled carrots, fennel, and watermelon radish. Topped with scallion black garlic aioli. **13**

BLACK BEAN BURGER

House made black bean patty, cheddar cheese, lettuce tomato and avocado, roasted red pepper aioli on a Martin's potato roll. **13**

ENTREES

Add Two Sea Scallops to any entree | 19

*Please note that any change in sides will incur an additional upcharge.

COQ AU VIN 

Two chicken quarters, marinated and braised in red wine, served on a bed of scallion gruyere mashed potatoes. Finished with a mushroom and pearl onion red wine sauce. 26

GRILLED RIBEYE* 

22oz Bone-in Ribeye, baby yukon potatoes, saute haricot vert and red wine demi-glace. 70

LAMB SHANK

Braised lamb shank, saffron farro, spiced prunes and braising sauce. 39

WILD BOAR RAGU

Rich wild boar and wagyu meat sauce, pappardelle pasta, parmesan cheese and chives. 27

FROM THE SEA

LOBSTER, SHRIMP AND CRAB MAC & CHEESE

Lobster, shrimp, and crab tossed in Fontina, cheddar, and American cheeses, mixed with creamy white wine sauce and cavatappi pasta, served with sliced local baguette. 32
+2 Gluten Free Pasta

SEARED JUMBO SCALLOPS* 

Butternut squash puree, cauliflower, brown butter and capers. 42

SEARED SALMON* 

Celery root puree, crispy Brussel sprouts with whole grain dijon lemon butter sauce. 30

MISO GLAZED COD

Roasted baby carrots, broccolini and citrus gastric. 29

BEEF TENDERLOIN* 

6oz Angus beef tenderloin, garlic potato puree, grilled asparagus and red wine demi-glace. 46

NY STRIP*

14oz center cut, crispy yukon potatoes, sauteed green beans, red wine demi-glace. 48

STEAK FRITES*

Teres Major, crispy fries, and chimichurri sauce. Served with lemon Dijon aioli. 35

PORK CHOP

Locally raised Heritage breed bone in pork chop served with roasted baby yukon gold potatoes with haricot vert and finished with an apple brandy demi-glace 35

SEARED DUCK BREAST

Squash puree, brussels sprouts, blackberry and jalapeno, citrus glaze. 30

VEGETARIAN



COUS COUS

Grain blend of barley, wheat berries, wild rice, red & white quinoa, roasted vegetables, cilantro and harissa broth. 20

Add protein:

Grilled Chicken | 6

Canadian Salmon* | 9

Two Seared Scallops | 19

Shrimp | 7

NON-ALCOHOLIC BEVERAGES

COLD DRINKS

Sprite

Coke

Diet Coke

Dr. Pepper

Iced Tea

Lemonade

Scan to see our wine and cocktail menu

