

APPETIZERS

KOREAN BBQ STEAM BUNS

Steamed Bao Bun, Crispy Pork Belly, Korean BBQ, Asian Style Slaw, Kewpie Aioli, Sesame Seeds, Cilantro, Green Onion ${\it 13}$

CRAB TOAST

Colossal Blue Crab, Sourdough Toast Points, Whipped Boursin, Lemon Pesto Aioli, Chives, Purple Radish Sprouts, Scallion Ash *21*

CALAMARI

½ Pound Buttermilk Marinated Calamari, Fire Roasted Pepper Relish, Capers, Margherita Sauce, Lime, Chives, Torn Basil 18

THAI CHILE BBQ WINGS

SPLIT JUMBO WINGS, THAI CHILE BBQ GLAZE, ASIAN SLAW, SHAVED GREEN ONIONS, CRUSHED PEANUTS RADISH SPROUTS, SCALLION ASH 15

ROASTED GARLIC MUSSELS

PEI Mussels, Roasted Garlic Cloves, Chablis Wine, Compound Butter, Mediterra's Sourdough Baguette, Basil $\it 13$

OYSTERS ON THE HALE SHELL*

SIGNATURE COCKTAIL SAUCE, ORANGE MIGNONETTE, LEMON, TABASCO MP

TUNA TATAKI*

Sesame & 5 Spice Crusted Ahi Tuna, Avocado Mousse, Mango Salsa, Ginger Soy Glaze, Kizami Nori, Sriracha, Shaved Jalapeños, Green Onion 17

MEZZE BOARD

ROASTED GARLIC HUMMUS, PITA BREAD, STUFFED GRAPE LEAVES, MARINATED OLIVE & FETA SALAD, ARTICHOKE HEARTS, RADISH, CUCUMBER, CHERRY TOMATOES, SUN-DRIED TURKISH FIGS, TABBOULEH, LEMONS, TZATZIKI, PEPPADEW PEPPERS, MARINATED WHITE ANCHOVIES, TOASTED PISTACHIOS, TORN MINT 21

SOUPS & SALADS

SHERRIED CREAM OF MUSHROOM

BOWL 8

Cup 6

SOUP DU JOUR

Market Price

CAESAR SALAD

Hearts of Romaine, Caesar Dressing, Housemade Garlic Croutons, Parmigiano Reggiano, Fresh Cracked Black Pepper Full 13/ Half 7

ROASTED BEET SALAD

Baby Arugula, Roasted Red Beets, Strawberries, Blueberries, Shaved Fennel, Whipped Ricotta, Candied Almonds, Orange Vanilla Vinaigrette

Fuil 15/ Half 9

GARDEN SALAD

MIXED FIELD GREENS, CHERRY TOMATOES, CUCUMBERS, SHREDDED CARROTS,
PARMIGIANO REGGIANO, CHOICE OF DRESSING
FULL 9/ HALF 5

DRESSINGS

BALSAMIC VINAIGRETTE, APPLE GINGER VINAIGRETTE, HOUSEMADE BUTTERMILK RANCH, SMOKY BLUE CHEESE DRESSING, ORANGE VANILLA VINAIGRETTE, CAESAR, ROASTED SHALLOT & RED WINE VINAIGRETTE, CHOICE OF VINEGAR + EVOO

PITTSBURGH STEAK SALAD*

60z Eleven Oak's Farm Wagyu Sirloin, Mixed Field Greens, Hard Boiled Egg, Cherry Tomato, Cucumber, Pepperoncini, Shredded Cheddar, Fresh Cut Fries, Served with Choice of Dressing

FUJI APPLE SALAD

MIXED GREENS, FUJI APPLES, BROWN TURKEY FIGS, SHAVED RED ONION, STRAWBERRIES, CRUMBLED FETA, CANDIED ALMONDS, GINGER APPLE VINAIGRETTE

Full 15/ Half 9

ADD On's

BONE-IN CHICKEN BREAST +14 HARD BOILED EGG +2 GRILLED TIGER SHRIMP +13 4 OZ KING SALMON* +13 8 OZ FILET MIGNON* +32 8 OZ KING SALMON* +21

6 OZ AMERICAN WAGYU SIRLOIN* +19

2 SCALLOPS* +13

6 OZ SESAME CRUSTED TUNA* +IO

ENTREES

WAGYU DOUBLE SMASH BURGER

ELEVEN OAKS FARM AMERICAN WAGYU BEEF, AMERICAN CHEESE, *ELIZA'S ORGANIC*BIBB LETTUCE, BEEFSTEAK TOMATO, SHAVED RED ONION, ROASTED GARLIC &
HORSERADISH AIOLI, BRIOCHE BUN, HOUSE-CUT FRIES *19*ANIMAL STYLE +2
ADD BACON +2
ADD EGG +2

FRIED CHICKEN SANDWICH

Buttermilk Brined Chicken Breast, Brioche Bun, Creole Aioli, *Eliza's Organic* Bibb Lettuce, Beefsteak Tomato, Housemade Dill Pickles, Hot Honey, House-Cut Fries *16*

POACHED CRAB BENEDICT*

Toasted Fork-Split Muffin, Butter Poached Crab, Sliced Avocado, Toasted Almonds, 2 Poached Eggs, Hollandaise Sauce, Choice of Side 19

BIG BREAKFAST*

2 SWEET CREAM PANCAKES, CHOICE OF BACON OR SAUSAGE, 3 EGGS ANY STYLE, CHOICE OF SIDE AND TOAST 25 Upgrade To Fried Chicken +4

SOUTHWEST STEAK OMELET*

3 Egg Omelet, 60z Eleven Oaks Farm Wagyu Sirloin, Fire-Roasted Red Pepper, Caramelized Onion, Shredded Cheddar Cheese, Sour Cream, Salsa, Choice Of Side & Toast 26

BYO OMELET

3 Egg Omelet With Your Choice Of Fillings & Side 15

POACHED CRAB+3, AVOCADO+2, WAGYU SIRLOIN +11, CARAMELIZED ONIONS, FIRE-ROASTED RED PEPPERS, RAW RED ONION, BELL PEPPER, DICED TOMATO, ANDOUILLE SAUSAGE, HAM, BACON, SAUSAGE, CHEDDAR, SWISS, SALSA, SOUR CREAM

*TO Ensure Proper Cooking Of Eggs Please Limit Toppings To No More Than 6 Items (Excluding Sour Cream, Salsa, & Avocado)

STEAK & EGGS*

ELEVEN OAKS WAGYU SIRLOIN, 2 EGGS ANY STYLE, CHAR-GRILLED ASPARAGUS, HOLLANDAISE, CHOICE OF TOAST, HOMEFRIES 26

Croque Madame*

SLICED APPLEWOOD SMOKED HAM, WHEATBERRY BREAD, SWISS CHEESE, DIJON MUSTARD, BECHAMEL SAUCE, SUNNY SIDE EGG, CHOICE OF SIDE 17

TRADITIONAL EGGS BENEDICT*

Toasted Fork-Split Muffin, Grilled Applewood Smoked Ham, 2 Poached Eggs, Hollandaise Sauce, Choice of Side ${\it IS}$

LEMON CURD PANCAKE

2 Sweft Cream Pancakes, Whipped Mascarpone, Lemon Curd, Blackberries, Blueberries, Strawberries, Torn Mint, Candied Almonds, Choice of Side 17

A'LA CARTE

SWEET CREAM PANCAKE 6 FRUIT SALAD 5

BREAKFAST SAUSAGE 6

HOMEFRIES 5

EGG ANY STYLE 2
TOAST AND HOUSEMADE JAM 5

FRIED CHICKEN ${\cal 8}$

BACON 7

KIDS MENU

CHEESEBURGER & FRIES *12*CHICKEN TENDERS & FRIES *11*4OZ SALMON WITH CRISPY POTATOES & ASPARAGUS *17*BUTTERED NOODLES WITH PARMESAN *8*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

PARTIES OF 8 OR MORE: ONE CHECK PRESENTED & 20% GRATUITY INCLUDED