

SNACK + SHARE

HUMMUS	12
pita chips, vegetable crudite, sambal	
PULLED PORK NACHOS	16
pulled pork, white cheddar cheese sauce, black beans, green onions, jalapeños	
AHI TUNA TARTARE	19
avocado mousse, sambal, asian vinaigrette, arugula	
BRUSSELS SPROUT + BURRATA TOAST	15
pine nuts, radicchio, apple saba	
CRAWFISH ARANCINI	15
etouffee, cajun aioli, pea shoots	
ZUCCHINI + PANCETTA FLATBREAD	18
ricotta + mozzarella cheese, garlic oil, zucchini, yellow squash, crispy pancetta, arugula, baby sweet peppers	
CRISPY CALAMARI	16
garlic aioli, marinara sauce	
CHEESE + CHARCUTERIE	24
deviled eggs, assorted relish, toasted baguette	

—Executive Chef Salvador Perez Jacobo—

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

NO SEPARATE CHECKS OR SPLITTING OF ITEMS IN THE KITCHEN, PLEASE.
WE APOLOGIZE FOR ANY INCONVENIENCE.

SPECIALTIES

SQUID INK LINGUINE	24
ri'duja shrimp, baby octopus, castelvetrano olives, green onions	
PESTO CAVATELLI	22
bacon, pine nut pesto, green onion, house-made ricotta, lemon ADD CHICKEN +6 - SALMON +8- SHRIMP +6	
TURMERIC ROASTED CAULIFLOWER	21
israeli couscous, yogurt, toasted pine nuts, golden raisin relish	
PEI MUSSELS + FRITES	22
belgian ale, shallots, herbes de provence, french fries, garlic aioli	
MEDITERRANEAN ROAST CHICKEN	24
spinach, quinoa, sambal squash, hummus, feta cheese	
FAROE ISLANDS SALMON	28
seasonal vegetables, marbled potatoes, ahi amarillo, kalamata olives	
BERKSHIRE PORK CHOP	32
char sui marinade, broccolini, corn pudding, green onion spaetzle	
FLAT IRON STEAK	28
turnip pudding, roasted shishito peppers, toasted hazelnuts, sweet chili sauce	
8 OZ FILET MIGNON	42
roasted asparagus, whipped potatoes, red wine reduction make it oscar style with sautéed lump crab + sauce béarnaise +11	

SIDES

ROASTED BROCCOLINI, GARLIC, PECORINO	8
YELLOW SQUASH & ZUCCHINI, YOGURT, SAMBAL	8
ROASTED MARBLED POTATOES, HERBED CREME FRAICHE	8
CRAB MAC + CHEESE	16

DINNER MENU

SOUP + SALADS

SOUP OF THE DAY	9
daily seasonal selection	
SEASONAL SALAD	15
mixed greens, spiced pepitas, cider poached peaches, lamb chopper cheese, peach + champagne vinaigrette ADD CHICKEN +6 - SALMON +8- GRILLED SHRIMP +6	
AHI TUNA NICOISE	18
green beans, potatoes, olives, eggs, tomatoes, shallot dressing	

BURGERS + SANDWICHES

7L CHEESEBURGER	16
american cheese, sautéed onions, add bacon, fried egg or avocado + 2.00 each	
AHI TUNA BURGER	18
7 oz ahi tuna steak, sesame marinated cucumbers, sriracha aioli, crispy wonton	
LOBSTER ROLL	19
maine lobster salad, buttered roll	
STEAK SANDWICH	22
8 oz marinated flat iron steak, tomato jam, pickled shallots, arugula, dijonaise	

PRE-THEATRE MENU

VERANO TROPICAL	12
bacardi coconut rum, pineapple juice, grapefruit juice, fruits rouge liqueur	
3 COURSE PRE-THEATRE MENU	36
available 4-6:30 pm. please allow 90 minutes for best experience	