



Appetizers & Starters

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| Tuscan Chicken Bruschetta | 12 |
| blend of cheeses, fresh and sun-dried tomatoes, shiitake mushrooms, basil on a baguette | |
| Traditional Wings ^{GF} | 13 |
| with choice of traditional buffalo, garlic parmesan, lemon sriracha sauce or dry rub | |
| Chicken Satay ^{GF} | 10 |
| grilled marinated chicken served with house made peanut sauce | |
| Fresh Vegetable Roll | 10 |
| avocado, cucumber, soba noodles, carrots, lettuce, cilantro served with house peanut and thai chili sauce | |
| Shanghai Lumpia | 9 |
| beef, pork, minced carrots, onions and our blend of spices. served with chefs thai chili sauce | |
| Poke Tower* ^{GFM} | 16 |
| ahi tuna, shrimp, avocado, crisp wontons, creamy nuoc cham, and house infused cilantro oil | |
| Cajun Peel n' Eat Shrimp ^{GF} | 15 |
| sauteed shrimp in cajun butter sauce and topped with green onions | |
| Crispy Brussel Sprouts ^{GF} | 9 |
| quick fried brussel sprouts served with roasted garlic aioli, and shaved parmesan | |
| Spicy Edamame | 7 |
| house seasoned with blend of sesame soy, garlic and spicy sriracha | |
| Calamari | 14 |
| crispy calamari served with house cocktail sauce | |
| Bread Service | 3 |

Gluten Free (**GF**); Gluten Free Modifiable (**GFM**).

* May contain raw or undercooked ingredients (Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness).

– Please inform your server of any allergies or food sensitivities you may have. – An 18% Service charge will be automatically added for parties of 8 or more.

Soups & Salads

additions: chicken for \$5 or shrimp for \$8 to any salad

| Soup Du Jour | Cup 6 | Bowl 10 |
|---|-------|---------|
| Beet Salad ^{GF} arugula, dried cranberries, toasted almonds, feta, and vanilla pepper vinaigrette | | 10 |
| Wedge Salad ^{GF} iceberg, avocado, tomatoes, olives, eggs, bacon, cheddar, and ranch | | 9 |
| House Caesar Salad ^{GFM} crisp romaine, pickled red onions, olives, tomatoes, croutons, with asiago cheese | | 10 |
| Soba Noodle Salad soba noodles topped with chicken, julienne vegetables, spinach, edamame, peanut sauce topped with scallions and peanuts | | 14 |
| Ahi Salad * ^{GFM} spring mix medley, julienne vegetables, tomatoes, shiitake mushroom with pickled ginger vinaigrette | | 18 |
| House Side Salad ^{GFM} | | 6 |

Steak, Chops, & Chicken

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| New York Strip Steak ^{GF} served with lyonnaise potatoes florentine, and whiskey peppercorn sauce | | 36 |
| Grilled Ribeye ^{GFM} 14 oz ribeye steak served with seasonal vegetables, fingerling potatoes, and wild mushroom sauce | | 42 |
| Grilled Bone-in Pork Chop ^{GF} roasted root vegetables, bok choy, apple gastrique demi, and bacon jam | | 28 |
| Pan Seared Chicken Breast ^{GF} skin-on chicken breast, herbed chicken jus, fingerling potatoes, sun-dried tomatoes, edamame, and bok choy | | 20 |

Entrees from the Sea

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| Cioppino ^{GFM} prawns, scallops, cod, mussels, and clams | | 32 |
| Pan Seared Salmon ^{GF} bok choy, fingerling potatoes, sundried tomatoes, edamame with a lemon herb sauce | | 26 |
| Thai Coconut Curry Prawns ^{GFM} served on a crispy egg noodle cake, topped with mushrooms, bell peppers, green beans, mint, cilantro, and sprinkled with peanuts | | 26 |
| Fish & Chips House battered cod served with pineapple mango slaw, and fries | | 16 |

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Pastas & More

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|---|----|
| Filet Tips Mushroom Risotto ^{GF} | 26 |
| mushrooms medley, spinach, demi glace, and parmesan | |
| Capellini Al Fresco | 15 |
| garlic and onion white wine butter sauce, tomato, basil and asiago cheese additions: chicken for \$5, shrimp for \$8 | |
| Blackened Chicken and Shrimp Alfredo | 24 |
| mushrooms, onions, peppers, and fettucine | |
| Chicken in Marsala Cream Sauce | 20 |
| our own creamy marsala sauce, mushrooms, and penne | |
| Portobello Mushroom Ravioli | 20 |
| roasted red pepper confit, and edamame in a chardonnay butter sauce, served with a pea shoot salad | |

House Special Sandwiches & Burgers

served with choice of crispy french fries or house side salad
upgrade to garlic fries for \$2, or truffle fries for \$3

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| B.A.E Grilled Cheese * | 15 |
| bacon, avocado, egg, provolone cheese, pickled red onions on sourdough | |
| Korean Fried Chicken Sandwich | 14 |
| crispy chicken, house made gochujang glaze, and house pineapple mango slaw | |
| New York Dip Sandwich | 17 |
| thinly sliced new york steak, mushrooms, onions, provolone cheese, and au jus | |
| BBQ Pulled Pork Sandwich | 14 |
| slow-braised pork shoulder, pineapple mango slaw, fried onion strings with house bbq sauce | |
| Free-Range Grilled Chicken Sandwich | 16 |
| arugula, tomatoes, onions, and mayo | |
| TWO60 Burger | 15 |
| half pound beef patty, cheddar, lettuce, tomatoes, onion, and mayo additions: avocado for \$2, bacon for \$3, mushrooms for \$2 | |

Sides

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| Sauteed Mushrooms ^{GF} | 8 |
| Seasonal Vegetables ^{GF} | 6 |
| Garlic Fries | 7 |
| Truffle Fries | 8 |
| Mac and Cheese | 10 |

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