

Gluten-free Menu

PLEASE INFORM YOUR SERVER THAT YOU ARE ORDERING THE GLUTEN-FREE OPTION

SMALL PLATES

BLUEPOINT OYSTERS
1/2 dozen, cocktail, horseradish, mignonette ~ 18

STÄGE OYSTERS*
dressed bluepoint oysters, caviar, uni ~ 18

CHARRED OCTOPUS
arugula salad, cherry tomato, parmesan,
balsamic reduction ~ 14

MUSSELS MARINIÈRE P.E.I. mussels,
white wine, bacon, tomatoes, basil ~ 12

BONE MARROW MISO SOUP
tofu, shiitake, nori ~ 5

EDAMAME
togarashi, garlic, sea salt ~ 5

TUNA TATAKI*
togarashi, microgreens, gf ponzu ~ 16

YELLOWTAIL SERRANO*
cilantro, gf yuzu soy ~ 16

SALMON CARPACCIO*
truffle, cilantro oil, pickled wasabi ~ 16

BAKED BRIE
fig compote, baked apples,
pecan dust, bacon, gf crackers ~ 10

CRISPY BOURBON GLAZED BRUSSELS
bourbon honey, confit bacon ~ 7

PERI-PERI CHICKEN
corn succotash, arugula ~ 12

CAESAR SALAD romaine lettuce, anchovies,
red onion, bacon, shaved parmesan ~ 8

BEET & BURRATA SALAD
golden beets, arugula, cherry tomato,
balsamic glaze, pecan dust ~ 10

LITTLE GEM LETTUCE cherry tomato,
radish, cucumber, crispy chickpea,
honey-basil vinaigrette ~ 8

LAMB LOLLIPOPS* balsamic peach glaze,
summer slaw ~ 15

SMOKED QUAIL dirty rice, cranberry
gochujang glaze ~ 15

OXTAIL BAKED POTATO braised oxtail,
truffled bone marrow butter, gouda, chives ~ 14

CHEESE CORN roasted corn, mozzarella,
bechamel, chives ~ 8

ENTREE

BONE-IN PORK CHOP* berkshire tomahawk
pork chop, garlic whipped potato,
braised mushroom, XO sauce ~ 32

RIBEYE BORDELAISE* grilled ribeye,
smashed heirloom potato, herb compound
butter ~ 45

SEAFOOD RISOTTO lobster, shrimp,
mussels, scallop, roasted peppers, peas,
saffron, pecorino ~ 29

RATATOUILLE black garlic oil,
red pepper porcini couli ~ 19

CRAB STUFFED SALMON*
blackened salmon, garlic whipped potatoes,
broccoli, lobster beurre blanc ~ 29

SHORT RIB slow braised bone-in short rib,
garlic whipped potatoes, roasted heirloom
carrot, port wine reduction ~ 38

GROUPER garlic whipped potato,
asparagus, she-crab bernaise ~ 32

YUZU BRAISED CHICKEN
fingerling potatoes, rainbow radish, turnips,
charred lemon, yuzu herb jus ~ 24

RATATOUILLE black garlic oil, red pepper
porcini couli ~ 19

SUSHI

YAKUZA*
spicy tuna, yellowtail, asian pear
topped with torched salmon,
garlic aioli, tobiko, gf ponzu ~ 15

THE TROUBADOUR*
salmon, cucumber, lemon topped with
yellowtail, tobiko, cilantro oil, gf ponzu ~ 15

TSUNAMI*
spicy tuna, cucumber topped with
yellowtail, serrano pepper, aioli, black tobiko
~ 15

ICHI NIGIRI

8pc nigiri ~ 25

NI NIGIRI

12pc nigiri ~ 38

SASHIMI SAN

tuna, yellowtail, salmon ~ 25

SASHIMI JU HACHI

18 pc sashimi ~ 45

SUSHI & SASHIMI

8pc nigiri, 12 pc sashimi ~ 55