

SMALL PLATES

DEVILED EGGS* 14 gf df

Bourbon Glazed Pork Belly, Smoked Mustard Caviar, Fresh Dill

CALAMARI 17 gf

Calamari Steak Strips, Whipped Ricotta, Calabrian Chili Honey, Basil

PRETZELS 13

Bavarian Pretzels, Gruyere Cheese Sauce, Tangy Mustard

LOBSTER ROLLS 22

Connecticut-style Butter Basted Warm Lobster Roll, Maine-Style Mayo Based Cold Lobster Roll, Chives, Butter

BREAD & SPREAD 16 gfa

Calabrian Chili Butter, Goat Cheese & Fig Jam, Anchovy Spread & Olive Tapenade

CRISPY ONIGIRI 15 gf df

Pan-Fried Sushi Rice, Ahi-Tuna Tartare, Avocado Puree, Toasted Sesame Seed, Yum Yum

THE CAESARS

Full 14 / Half 8

+Chicken 7 | Salmon 9 | 6oz Flat Iron 10 | 8oz Wagyu 36 | Halibut 18

THE 100 gf dfa

Romaine, Fresh Parmigiano-Reggiano, Croutons, Caesar

BEET gf dfa

Romaine, Roasted Beets, Goat Cheese, Candied Walnuts, Balsamic Caesar

CRISPY CHICKPEA gf dfa

Romaine, Crispy Chickpeas, Calabrian Chili Caesar, Parmigiano-Reggiano, Pickled Red Onion, Lemon Zest

HANDHELDS

*gluten or dairy free upon request
served with paving stones or truffle frites*

SMASH BURGER 18

Double 4oz Patties, Gruyere Sauce, Roasted Shallot Aioli, Tomato Jam, Brioche

CHICKEN PHILLY 17

Chopped Grilled Chicken Breast, Aged White Cheddar, Caramelized Onions, Roasted Red Peppers, Horseradish Aioli

SPICY CHICKEN CAESAR 17

Panko Breaded Chicken Cutlet, Romaine, Parmigiano-Reggiano, Calabrian Chili Caesar, Rustic Baguette

PATTY MELT 18

Double 4oz Patties, American Cheese, Caramelized Onions, Fresco Sauce, Toasted White Bread

THE DIP 19

Shaved Ribeye, Aged White Cheddar, Horseradish Aioli, Parsley, Rustic Baguette, Au Jus

KNIFE & FORK

SALMON 23 gf

Crispy Skin Salmon, Dill Yogurt, Crispy Chickpeas, Broccolini

CHICKEN GNOCCHI 21 gf

Grilled Chicken Breast, Gnocchi, Gruyere, Cherry Peppers, Balsamic Glaze, Crisp Parmesan Crackers, Basil

FLAT IRON STEAK FRITES 25 df gfa

6oz CAB Flat Iron Steak, Crispy Truffle Dusted Shoestring Fries, Red Chimichurri

SIDES

BROCCOLINI 6 gf

Lemon Zest, Garlic

BRUSSELS SPROUTS 6 gf df

Buffalo Trace Bourbon Glaze, Pork Belly

WIL'S SLAW 6 gf df

Sweet & Sour Cabbage Slaw

TRUFFLE STONES 7 gf

Smashed Fingerlings, Truffle Oil, Parmesan, Parsley, Lemon Herb Aioli

TRUFFLE FRITES 7

Crisp Coated Shoestring Fries, Black Truffle Dust, Parmesan, Parsley, Roasted Shallot Aioli

GNOCCHI MAC 8 gf

Gruyere, Parmesan, Parsley

STREET CORN 6

Roasted Corn, Lime Crema, Cotija Cheese, Cilantro, Cool Ranch Doritos

LOBSTER BISQUE 12

Creamy Lobster Bisque, Lobster, Chives

DESSERTS

PISTACHIO TIRAMISU 10

Pistachio Cream, Espresso, Lady Fingers, Crumbled Pistachio

DIRT CAKE 10 gf

Chocolate Mousse Cream, Vanilla Custard, Oreo Crumble

AFFOGATO 8 gf

Pav's Creamery Vanilla Gelato, Espresso

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
-gf=gluten free df=dairy free gfa=gluten free available dfa=dairy free available-

For transparency, please note that our fryer is shared with items that contain gluten. While we take care in preparation, anything cooked in the fryer may come into contact with gluten and is not suitable for those with celiac disease or severe gluten sensitivities.