



## ENTREES

### HOUSE CUT STEAK‡

Charred eggplant puree, SarVecchio breadcrumbs,  
basil-almond pesto marinated tomatoes, arugula,  
chili roasted zucchini

6oz. Filet • 42

12oz. NY Strip • Market

'16 Venge "Silencieux" Cabernet Sauvignon, Napa Valley, California

### GRILLED QUAIL

Caramelized figs, shakshuka sauce, lemon feta,  
summer greens, dukkah nut crumble • 37

NV Locations "E", by Orrin Swift,  
sourced from five regions, Sapin

### GRILLED TUNA‡

Roast garlic and guajillo puree, smoked nopales,  
zucchini, roast pineapple, pickled onion and jalapeño,  
prickly pear ponzu, toasted seeds • 35

'14 Benton-Lane Pinot Noir, Willamette Valley, Oregon

### COUNTRY HAM WRAPPED RAINBOW TROUT

Fried green tomatoes, sunflower remoulade,  
chili roast green beans, sunflower seeds,  
cilantro emulsion • 36

'16 Laguna Chardonnay, Russian River Valley, California

### GRILLED BABY OCTOPUS

Crispy wild boar belly, peanut chili pesto,  
charred dandelion green vinaigrette,

black bean puree, roasted mushrooms and carrots • 35

'17 Yann Chave Crozes Hermitage, Rhone, France

### SMOKED BISON AND PORK RAGU

Pickled sweet peppers, slow roasted tomatoes,

Calabrian chilies, goat cheese,

charred summer greens and cured egg yolks • 34

'17 Campo di Sasso "Insoglio del Cinghiale",

IGT Tuscany, Italy

**Executive Chef Adam Struebing**  
**Chef de Cuisine John Harmata**

*If there is something you desire not listed here, please do not hesitate to ask your server. We will do our best to accommodate you.*

*‡Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All aiolis and Caesar dressing contain raw egg.*