



STARTERS *(choose one)*

SUSHI / SASHIMI

- TUNA, MAGURO
- SALMON, SAKE
- SHRIMP, EBI
- SCALLOP
- YELLOW TAIL, HAMACHI
- RED SNAPPER, MADAI
- FLUKE, HIRAME
- FATTY TUNA, TORO (+5)

ROLLS

- SPICY CRUNCHY TUNA
- SPICY SALMON
- TUNA AVOCADO
- TORO SCALLION (+5)
- SHRIMP TEMPURA
- ALASKAN
- CALIFORNIA
- SWEET POTATO
- VEGETARIAN
- RAINBOW (+8)

SIGNATURE ROLLS (+8)

- UNION ROLL *lobster & avocado topped with marinated skirt steak, eel sauce, yuzu mayo*
- SOCIAL ROLL *toro, scallion, avocado, cucumber, wasabi, yuzu mayo, tobiko*
- HALSEY NECK ROLL *crab, cucumber & avocado, eel, eel sauce*
- COOPERS ROLL *spicy tuna topped with lobster, yuzu mayo, eel sauce*
- OLD TOWN ROLL *shrimp tempura, cucumber, spicy tuna, crunchies, spicy mayo, eel sauce*
- CRYDER ROLL *shrimp, avocado topped with fluke & jalapeño*
- ROAD D ROLL *shrimp tempura and cucumber topped with kani crab & japanese mayo*
- LITTLE PLAINS ROLL *fluke tempura topped with crab & scallop*
- MECOX ROLL *cucumber wrapped, tuna, yellowtail, salmon, crab, avocado, ponzu sauce*

OTHER STARTERS

- CLASSIC WEDGE *crisp bacon, heirloom tomatoes, danish bleu cheese dressing*
- MIXED BABY GREENS *heirloom tomatoes, fresh strawberries, cucumber, red onion, pomegranate vinaigrette*
- HEIRLOOM TOMATOES & BURRATA *balsamic reduction, herbed basil oil*
- RAMEN *toasted pork belly, daikon, carrots, broth, poached egg*
- BAO BUN *hoisin bbq cut pork loin, crispy onions*
- PEI MUSSELS *charred artichoke hearts, blistered heirloom tomatoes, garlic white wine broth*
- DUCK EGG ROLL *duck confit, broccoli slaw, hoisin, peanut & sweet thai chili sauces*
- TUNA TOWER *spicy mayo, ponzu sauce (+9)*

***Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.*



ENTREES *(choose one)*

DECONSTRUCTED BEEF WELLINGTON yukon gold mashed potatoes, crispy brussel sprouts, cabernet demi-glaze

PAN SEARED NORTH ATLANTIC SALMON horseradish & panko crusted, roasted fingerling potatoes, french beans, pinot grigio beurre blanc

ROASTED PORK LOIN sweet potato hash, crispy brussel sprouts, amerna whole grain mustard demi-glaze

PAPPARDELLE BOLOGNESE braised ground veal, pork and beef, san marzano tomatoes, cream, fresh peas, shredded asiago

AUSTRALIAN GRASS FED LAMB CHOPS roasted fingerling potatoes, sautéed spinach, cabernet demi (+10)

PAN SEARED SEA SCALLOPS butternut squash risotto, sweet corn puree, crispy brussel sprouts

PAN ROASTED HALF CHICKEN twice cooked sweet potato wedges, french beans, pan au jus

CAST IRON VEGETABLE RATATOUILLE quinoa, zucchini, summer squash, crimini mushrooms, eggplant, asparagus, heirloom tomato in a tomato basil broth

**RESTAURANT WEEK
CARVERY UPGRADES**

DRY AGED BONE IN RIB EYE (22 OZ) WITH CHOICE OF ONE SIDE (+40)

C.A.B. CENTER CUT FILET MIGNON (10 OZ) WITH CHOICE OF ONE SIDE (+25)

Sauces: Cabernet Demi Glaze, Horseradish Cream or House steak sauce.

Steak Enhancements

TRUFFLED WILD MUSHROOM RAGU (+7)

GORGONZOLA BRULLE CREAM (+7)

SIDES

ROASTED FINGERLING POTATOES (+8)

WILD MUSHROOM RAGU (+8)

SAUTÉED SPINACH (+8)

YUKON GOLD MASHED (+8)

GRILLED ASPARAGUS (+8)

CORN PUDDING (+8)

TWICE COOKED SWEET POTATO (+8)

(+8) TRUFFLED FRENCH FRIES (+8)

(+8) CREAMED SPINACH (+8)

(+8) FRENCH BEANS (+8)

(+8)

DESSERTS *(choose one)*

WARM APPLE TARTLET salted caramel ice cream

CHOCOLATE LAVA CAKE vanilla ice cream

NY STYLE CHEESECAKE fresh strawberries

FRESH BERRIES & CREAM

Please no substitutions to the menu. 20% Gratuity will be added to parties of 6 or more

Vegan / Gluten Free / Vegetarian