

LUNCH MENU

Starters

Osceola Organic Field Greens with Red Wine Vinaigrette – 10

Side Idaho Fries – 8,14

Black Truffle Fries – 12, 22

Side House Made Chips – 5

Main Courses

Tuna Salad

Tuna Salad, Field Greens, Red Onion, Cucumber, Baby Tomato, Herbed Red Wine Vinaigrette – 15

Tuna Salad Sandwich

Tuna Salad, Mayo, Field Greens, Herbed Red Wine Vinaigrette, Kettle Chips – 16

Smoked Salmon Tartine

Smoked Raw Salmon Open-Faced, Cream Cheese, Cucumber, Red Onion, Field Greens, Herbed Red Wine Vinaigrette – 17

Grilled Wagyu Burger

8oz Wagyu, Sweet Onion, White American, Grilled Ciabatta, Mayo, Fries – 17

Grilled Turkey Burger

Turkey Burger with Ground Bacon, Avocado Puree, Tomato, Blue Cheese, Herbed Aioli, Kettle Chips – 17

Ham-N-Cheese

French Baguette, Cheddar, Prosciutto Cotto, Cherry Tomato & Goat Cheese Salad, Balsamic – 18

New York Strip

5oz. Sliced New York Strip Steak, Grilled Medium, Over Roasted Broccolini, Roasted Birdie Hogan Tomatoes, Chimichurri, Herbed Ricotta – 22

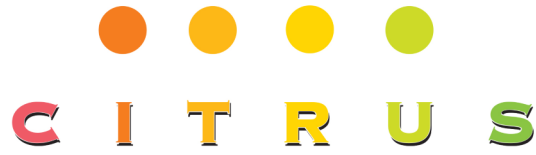
Upgrade to House Made Chips – 1

****Shared Lunch Plate Charge – 6**

MENU MAY CHANGE BASED UPON AVAILABILITY

Gratuity added to large parties.

Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions



DINNER MENU

STARTERS

Idaho French Fries

Idaho potato French fries, skin on, with sea salt – 8, 14
With Italian black truffle butter – 12, 22

Mediterranean Olives

Mixed olives, lemon peel, red pepper flakes, salted almonds, olive oil – 8

Spicy Moroccan Hummus

House made hummus, Calabrian chili paste, olive oil, feta, warm bread loaf – 9
Sliced Bread with butter – 4

Truffled Mac'n'Cheese

Gentile Vesuvio, truffle cheeses, Italian Black Truffle butter, chive – 18, 34

Ricotta Meatballs

Ground Beef, Pork & Hot Italian Sausage Meatballs, Parmesan Broth & Orzo – 16

Exotic Mushrooms

Roasted Maitake, White & Brown Beech, Oyster Mushroom, Ponzu Butter,
Herbed Goat Cheese – 16

*Shrimp Cocktail

U-6 Shrimp, House Made Cocktail Sauce – 7 Each

SALADS

Haystack

Local mixed greens, Carrots, Tomato, Red Wine Vinaigrette – 12

Beet Salad

Baby organic red & yellow beets, herbed goat cheese, red wine vinaigrette, almonds – 14

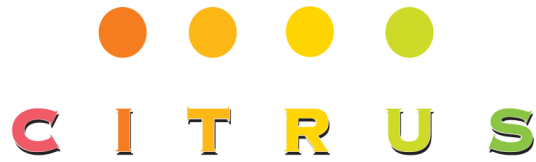
Burrata Salad

Burrata Over Arugula, Sliced Peaches, Olive Oil, Reduced Balsamic, Basil Walnut Pesto,
Crushed Almonds -16

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C I T R U S

PASTA

Citrus Risotto

Juice & Zest of lemon, lime, orange, grapefruit, local grapefruit supreme – 28

Truffle Risotto

Italian Black Truffle butter, Truffle Gouda, Truffle pecorino – 33

Spinach Tagliolini

Cipriani Tagliolini, roasted garlic butter, fresh spinach, fresh parmesan – 28

Truffled Tagliarelli

Cipriani Tagliarelli, Italian Black Truffle butter, Truffle Gouda, Truffle Pecorino – 33

FROM THE SEA

***Norwegian Salmon**

Grilled Norwegian salmon, parmesan orzo, blistered tomato, charred tomato vinaigrette – 38

***U6 Prawns**

Calabrian & Lemon Prawns Over Lemon Angel Hair Pasta, Baby Heirloom Tomatoes, Lemon-Thyme Vinaigrette – 38

***Grilled Local Swordfish**

Swordfish Served Over White Bean, Cherry Tomato, Celery, Red Onion, Radish, Tarragon, Lemon-Thyme Aioli, Fried Capers – 36

***Local Snapper**

Lemon Capellini, Cherry Tomatoes, Lemon-Thyme Vinaigrette – 38

FROM THE LAND

***14oz Durac Pork Chop**

Grilled Over Truffled Polenta & Chili Lime Corn – 32

***Creekstone Farms Filet 7 oz**

Served with Mashed Potatoes, Broccolini, Mushroom Demi – 44

***12oz Prime Burger**

Grilled Ciabatta Bun, Sweet Onion, American Cheese, Mayo, Fries – 26

SIDES

Creamy potato puree, Roasted Broccolini – 6

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