

STARTERS

STEAK TARTARE
Chimichurri | Quail Egg | Capers | Crispy Shallots

TUNA CRUDO
Orange | Cucumber | Crispy Shallots

TRUFFLE ARANCINI
Mushroom | Risotto | Truffle Aioli |
Grana Padano

CHARCUTERIE BOARD
Seasonal Meats | Seasonal Cheeses |
Salted Lavash | Accoutrements

LARGER PLATES

LAMB PAPPARDELLE
Braised Lamb | Creamy Butter Sauce |
Broccolini | Aleppo

CREAMY CHICKEN LINGUINE
Grilled Chicken | Lavender Butter | Cream |
Arugula | Cherry Tomatoes

NEW YORK STRIP
BEEF TENDERLOIN
Served with Smashed Garlic Potatoes
Choice: Royal Danish Butter Disc or Red Wine Demi

CANDY BACON WAGYU SMASH
Brioche Bun | Fontina | Bacon Jam |
Grilled Onion | Bang Bang Sauce

BREADED MAHI MAHI
Orzo | White Wine Lemon Butter Cream Sauce | Capers

EARTHLY INSPIRATION VEGETARIAN
Chef Inspired Daily, See Your Server For Offering

ARTISINAL BREAD SERVICE
Whipped Herb Butter/Olive Oil

SALADS

CLASSIC CAESAR
Chopped Romaine | Parmesan Cheese |
Croutons | Creamy Caesar Dressing

CYPRESS SALAD
Arugula | Sweet Tomato Vinaigrette | Bacon |
Tomato | Mozzarella Balls

CENTRE SALAD
Strawberries | Candied Pecans | Balsamic
Vinegar | Red Onion | Goat Cheese Crumbles

TOMATO BISQUE SOUP
Roasted Tomato | Garlic | Cream | Rosemary |
Thyme

SIGNATURE SIDES

POMME FRITES
GARLIC SMASHED POTATOES
GARLIC BUTTER BROCCOLINI
BUTTER & THYME SAUTÉED
MUSHROOMS
CREAMY WHITE CHEDDAR
MAC & CHEESE
HALF SALAD AVAILABLE

*Consuming raw or undercooked meats, seafood, poultry, shellfish, or eggs may increase your risk of foodborne illness.