

appetizers

Onion Soup

beef boullion, gruyère gratin

19

Lil' Gem à la Caesar*

parmesan croutons

15

chicken +9 shrimp +12 steak +15

Sunflower Salad

golden beets, seeds, parmesan, sherry vinaigrette

19

Tagliatelli Pasta

broccoli rabe pesto, salami, tomato concassé

24 | 36

Asparagus & Mushroom Risotto

truffle burst cherry tomatoes

22 | 34

Tomatoes & Mozzarella

bocconcini, arugula, olive tapenade

22

Gravy Meatball Sliders

three little owl originals

18



seasonal vegetables

String Beans

chiles, sesame, mint, oyster sauce

17

Baked Eggplant Parm

rich tomato basil sauce, arugula salad

23

Grilled & Roasted Corn

spicy Mexican style

16

Zucchini & Squash

capers, olives, basil

18

French Fries

chile aioli

13

— now available —

the Chef's Room for Private Events

entrées

Baja Style Fish Tacos

corn salad, avocado-lime dressing

26

Crunchy Skate Sandwich

seeded bun, chinois slaw, french fries

27

Braised Pork Ravioli

parmesan pan sauce, escarole, olives, roasted peppers

28

the Bacon Cheeseburger & Fries*

American cheese, pickle, sesame seed bun

26

Crispy Grilled Chicken Breast

asparagus home fries, natural sherry jus

25

Soft Shell Crab Tempura

leafy greens, dijon sauce

32

Grilled Branzino Filet*

crispy lobster paella

33

chef Joey Campanaro

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