

appetizers

Lobster Bisque
chopped Maine lobster, chives
21

Gemelli Pasta
spring peas, sausage sauce, pecorino
26 | 38

Sunflower Salad
golden beets, sprouts, seeds, parm, sherry vinaigrette
19

Big Eye Tuna Tartare
truffle-parm crouton, chives, boiled egg mimosa
28

Linguine alla Nerano*
fried zucchini sauce, basil, pecorino, parmesan
24 | 36

Asparagus Ricotta Tart
frisée, toasted almonds, pickled pearls
24

Gravy Meatball Sliders
three little owl originals
18



seasonal vegetables

Green Beans
chiles, sesame, oyster sauce
17

Baked Eggplant Parm
rich tomato-basil sauce, arugula salad
21

Roasted Broccoli & Romanesco
frisée, peperonata, arugula pesto
19

Grilled & Roasted Corn
spicy Mexican style
18

French Fries
chile aioli
15

— ask your server about —
the Chef's Room for Private Events

entrées

Faroe Island Salmon*
stewed zucchini provençal, parsnip mousse
38

Bell & Evan's Chicken*
asparagus, crunchy potatoes, lemon sherry jus
36

Broiled Nova Scotia Halibut*
corn salad, English peas, shoots, pesto dressing
46

Big Eye Tuna & Bok Choy*
crispy vegetable spring roll, soy-dijon bouillon
44

Grilled & Filleted Whole Branzino*
crispy pan-fried lobster paella
48

the Pork Chop & Butter Beans*
parmesan, fennel, wild dandelion
42

Petit NY Strip*
patatas bravas
49

chef Joey Campanaro

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