

appetizers

Lobster Bisque
chopped Maine lobster, chives
21

Gemelli Pasta
zucchini, sausage sauce, pecorino
26 | 36

Bibb & Beets
delicata, pepitas, parm, sherry vinaigrette
19

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

Tuscan-Style Tortelli*
cheesy potato filling, rosemary truffle sauce
32

Red Pears & Pecorino
frisée, toasted almonds, aged balsamico
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

Brussels Sprouts & Delicata Squash
maple, chile, endives, pepita pesto
19

Cauliflower & Broccoli
curried lime labneh
18

French Fries
chile aioli
15

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

entrées

Faroe Island Salmon*
creamed spinach, rösti potato
38

Nova Scotia Halibut*
chive mashed, lemon crème fraîche gravy
46

Big Eye Tuna & Bok Choy*
crunchy vegetable spring roll, soy-dijon boullion
44

Bell & Evan's Chicken*
brussels sprouts, crunchy potatoes, dijon sherry jus
36

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.*