



## For The Table

<b>WARM ASIAGO BREAD</b>	<b>7</b>
<i>herb compound butter</i>	
<b>WHIPPED RICOTTA</b>	<b>18</b>
<i>pistachios, black mission fig, truffle honey, lemon zest, wood grilled naan</i>	
<b>ROASTED RAINBOW CARROTS</b>	<b>16</b>
<i>roasted pepper hummus, lime harissa tahini, micro basil</i>	
<b>TRUFFLE FRIES</b>	<b>12</b>
<i>parmesan, parsley, smoked paprika aioli</i>	

<b>KATAIFI CRUSTED CRAB CAKES</b>	<b>22</b>
<i>shredded phyllo dough, remoulade, hydroponic greens</i>	
<b>SMOKED SALMON BLINIS</b>	<b>19</b>
<i>dill chive creme fraiche, truffle whitefish caviar</i>	
<b>WOOD FIRED WINGS</b>	<b>18</b>
<i>buffalo, bbq, truffle honey garlic parm, or sesame gochujang, ranch or bleu cheese, celery</i>	

## Salads

<b>LAKE HOUSE</b>	<b>13</b>
<i>hydroponic greens, heirloom tomatoes, cucumber, onion, asiago croutons, balsamic</i>	
<b>BLUSH CAESAR*</b>	<b>16</b>
<i>artisan romaine, shaved parmesan, asiago croutons, white anchovy</i>	

<b>HEIRLOOM TOMATO</b>	<b>14</b>
<i>burrata, baby kale, 20 year aged balsamic, evoo, micro basil</i>	
<b>ROASTED BEET &amp; KALE</b>	<b>15</b>
<i>golden beets, whipped goat cheese, pistachios, black mission figs, truffle honey</i>	

ADD: WOOD GRILLED CHICKEN 10 WOOD GRILLED STEAK\* 14 WOOD GRILLED SALMON 14 WOOD GRILLED SHRIMP 12

## Pizza

<b>MARGHERITA</b>	<b>16</b>
<i>san marzano tomatoes, fresh mozzarella, basil pesto, evoo</i>	
<b>TRUFFLE HONEY</b>	<b>17</b>
<i>herbed ricotta, fresh mozzarella, shaved parmesan, truffle honey</i>	
<b>FIG &amp; PROSCIUTTO</b>	<b>19</b>
<i>goat cheese, mozzarella, garlic cream sauce</i>	
<b>SAUSAGE &amp; ROASTED RED PEPPER</b>	<b>18</b>
<i>mozzarella, garlic cream rosé</i>	

**GLUTEN FREE DOUGH** 4

## Sides

<b>SOUP DU JOUR</b>	<b>10</b>
<b>SEASONAL VEGETABLE</b>	<b>9</b>
<b>TRUFFLE FRIES</b>	<b>5</b>

## Mains

<b>WOOD FIRED BURGER*</b>	<b>22</b>
<i>brisket, chuck &amp; short rib blend, smoked cheddar, caramelized onion aioli, hydroponic lettuce, heirloom tomato, onion, fresh cut fries</i>	
<b>ROSEMARY AIRLINE CHICKEN</b>	<b>26</b>
<i>fregula pasta, local mushrooms, roasted roma tomatoes, sun dried tomato pesto</i>	
<b>WOOD FIRED EGGPLANT</b>	<b>21</b>
<i>balsamic marinade, heirloom tomatoes, local mushrooms, garlic basil wine sauce</i>	
<b>WOOD FIRED WAGYU*</b>	<b>42</b>
<i>7 oz wagyu sirloin, black truffle potato puree, herb compound butter</i>	
<b>WOOD FIRED STEAK FRITES*</b>	<b>48</b>
<i>13 oz NY Prime strip steak, blue cheese compound butter, truffle fries</i>	
<b>LOBSTER PAPPARDELLE</b>	<b>36</b>
<i>herb buttered lobster, roasted corn saffron sauce, corn &amp; tomato salad</i>	
<b>AKURA SALMON</b>	<b>32</b>
<i>quinoa vegetable blend, brown butter, red curry coconut sauce</i>	