



Food Sensitivity Menu

Small Plates

- Truffle Cauliflower Soup** *VG, GF, NF* Garlic Chips • Micro Herbs **10**
- Shrimp Cocktail** *GF, DF* Cocktail Sauce • Lemon **23**
- Truffle Fries** *DFM* Shoestring Fries • Shaved Burgundy Truffles
12-month Aged Parmesan **18**
- Kung Pow Cauliflower** *VG, DF* Hoisin Sauce • Scallions • Toasted Peanuts • Cilantro **16**
- The Great Garbanzo** *GFM, DFM, VG, NF* Hummus • Cured Olives • Feta • EVOO
Cucumbers • Tomatoes • Red Onions • Smoked Paprika • Za'atar Fried Chickpeas **14**



Salads

- Roasted Beet & Arugula Salad** *GF, DF* Whipped Fromage Blanc • Candy Beets
Champagne Vinaigrette • Maple Bacon **18**
- New Seabury Chopped Salad** *GF, DFM* Iceberg & Romaine • Smoked Bacon
Cucumbers • Radishes • Hearts of Palm • Avocado • Red Onions
Vine-Ripened Tomatoes • Signature Vinaigrette **15**
- Petite Size **9**
- Romaine Heart Caesar** *GF, NF* White Anchovies • Shaved Parmesan
Polenta Crouton **15**
- Petite Size **9**
- Mediterranean Baby Kale Salad** *GF* Cherry Heirloom Tomatoes
Diced Cucumbers • Roasted Red Peppers • Mixed Olives • Feta • Red Quinoa
Lemon Vinaigrette **17**

Add Protein:

Grilled Chicken **11** • Salmon* **20** • Shrimp (Five) **21** • Swordfish **24**

*Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.
 Gluten-Free **GF** • Gluten-Free Modification **GFM** • Dairy-Free **DF** • Dairy-Free Modification **DFM**
 Vegetarian (Lacto-Ovo Vegetarian) **VG** • Vegetarian Modification **VGM** • Nut-Free **NF**
 An 18% gratuity will be added to your check.

Pizzas

- Quattro Formaggio** *VG, GFM* San Marzano Tomatoes • Mozzarella Cheese •
Parmesan • Jack Blend • Fontina **15**
- Prosciutto & Fig** *GFM* Fontina Cheese • Fig Spread • Herb Ricotta • Baby Arugula **19**
- Margherita** *VG, GFM* San Marzano Tomato Sauce • Pesto (nut free) • Fresh Mozzarella
Roasted Cherry Tomatoes • Fresh Basil **18**

Gluten Free Crust Option Available



Entrées

- Argentinian Red Shrimp Scampi** Garlic Herb Tossed Orzo • Citrus Butter
Oven Dried Tomato **32**
- Chicken Pad Thai** *GF, DF* Rice Noodles • Asian Vegetables • Tamari Broth
Crushed Peanuts **28**
- Tofu Pad Thai** *GF, DF, VG* Rice Noodles • Asian Vegetables • Tamari Broth
Crushed Peanuts **24**
- Tomato Basil Gnocchi** *VG* Roasted Heirloom Tomatoes • Fresh Burrata
Bruschetta Chips • Peruvian Teardrop Peppers **27**
- Salt & Vinegar Crusted Cod** *GF, DFM* Crispy Potatoes • Warm Napa & Bacon Slaw
Caper Dill Remoulade **31**
- Prime New York Strip Steak** *GF* 14oz Prime • Whipped Potatoes
Creamed Spinach • Cherry Foie Gras Demi Glace **MP**
- Mojo Seared Salmon** *GF* Okinawa Sweet Potato • Orange Mango Mojo
Vadouvan Coconut Curry **34**
- Simply Prepared Fish Selections** *GF, DF* Seasoned Fresh Selections
Seasonal Vegetables

- Salmon*** Grilled or Blackened **32**
- Shrimp** Grilled or Blackened **31**
- Cod** Broiled or Blackened **30**

Sides *VG, GF* **7**

Broccolini *DF* • Baked Potato *DF* • Fries *DF* • Asparagus *DF* • Sauteed Spinach *DF*
Roasted Heirloom Carrots *DF* • Whipped Potatoes •
Truffle Shuffle (replace a starch with Truffle Fries to enhance your meal)