

APPETIZERS

MUSSELS WITH WHITE WINE AND CREAM

Plump and juicy Penn Cove Mussels (ten ounces) are steamed in a delicate broth of shallots, white wine, garlic and cream, finished with Italian parsley and served with bruschetta ...18

GRILLED SWEET CHILI SALMON SATAY

Juicy chunks of fresh King salmon are lightly brushed with Thai sweet chili sauce, flame grilled on satay skewers with sliced Meyer lemon, served atop dressed arugula greens with a finish of crunchy oregano sea salt ... 16 Add rice pilaf or crispy fries ... 5

*GOURMET AHI POKE

Sashimi fresh Hawaiian Ahi fine diced, folded with lemon juice, sea salt, pepper, jalapeños and avocado, served atop a swirl of sambal aioli with crisp taro chips...21 Petit Poké & Taro Chips ... 12

ESCARGOT WITH LEMONGRASS BUTTER

Jumbo French Burgundy escargots in smoldering basil and lemongrass garlic herb butter. Served with tender house made baguette for decadent dipping ... 15

SEARED AHI BURGER WITH FRIES

Five ounce ahi tuna steak, pan-seared rare with a medley of blackening spice on a toasted brioche bun with jalapeno-cilantro aioli, sliced avocado, lettuce and tomato. Served with choice of Plate taro chips or crispy fries with spicy mayo for dipping...23

SINGAPORE CRISPY PORK

Crisp and juicy slow-roasted pork belly with tangy plum BBQ sauce and zesty kimchi, finished with a fresh and crunchy apple slaw folded with black sesame seeds and light lime vinaigrette ... 16

ROASTED BEET & GOAT CHEESE SALAD

Local roasted beets, haricots verts and greens with raspberry-Dijon vinaigrette, served over herb and goats cheese cream with candied pecans and minced Italian parsley ... 14

SHORT RIB GRILLED CHEESE

Pulled boneless beef short ribs, jalapeños, colby-Jack cheese, tabasco verde, on sliced brioche, dill pickle

10

PETIT RISOTTO & SCALLOP

House risotto, white wine, shallots, cream, one jumbo seared sea scallop, beurre blanc, shaved Asiago and Italian parsley ... 12

ROASTED PORK BAO BUNS

Two steamed bao buns, slow braised pork, onion, chipotle, cilantro, secret spices, avocado, slaw, spicy green sauce ... 10

THE DECADENT WEDGE

Crisp Iceberg wedge, cascading chunky blue cheese or 1000 Island dressing, crisp ender belly bacon, diced Vital Farm's egg, organic grape tomatoes, minced Italian parsley ... 12

SPICY TUNA "NACHOSITOS"

Bite sized risotto cakes deep fried, tender and crisp, topped with diced sashimi grade Hawaiian Ahi seasoned with a dab of spicy mayo, finished with a fresh Poteet farm strawberry, shaved jalapeno and cilantro jalapeno aioli ... 16

LOCAL HEIRLOOM CAPRESE SALAD

Local Heirloom Caprese Salad - Local sun-ripened heirloom tomatoes, seasoned with sea salt, pepper and a drizzle of extra virgin olive oil, served with whole milk buffalo mozzarella and fresh basil ... 16

TEMPURA CHICKEN NUGGETS

All natural, free range chicken deep fried in fluffy tempura batter. Served bite-size with a mound of crispy Plate fries ... 12

HALIBUT BITES

Fresh Alaska halibut, crisp & airy tempura batter, splash of beer, sea salt, pepper, tartar sauce, juicy lemon wedge ... 18

BLUE CHEESE BACON BURGER

A juicy Winn burger patty, flame grilled and finished with smoldering blue cheese herb butter, layered with crisp applewood smoked bacon and sweet caramelized Vidalia onions, served on a warm brioche bun with a choice of crispy fries or onion rings ... 17

GOURMET CHEESE BURGER

Winn Farms Angus Beef Patty, Melted Cheddar, Pickled Red Onion, Arugula, Spicy Mayo, on Brioche Bun & a side Crispy Fries ... 16 Add Another Patty 5 Add Bacon 2

SMOKED SALMON & JALAPEÑO CORN CAKES

Fluffy and tender corn cakes folded with diced jalapeño and corn, served with buttery New Zealand manuka wood smoked salmon then finished with avocado salsa and a drizzle of jalapeño-cilantro aioli ... 16

PLATE CLASSIC DINNER SALAD

Green leaf lettuce folded with creamy parmesan dressing, sea salt, pepper, parmesan cheese & croutons ... 10