

Gluten-free Menu

PLEASE INFORM YOUR SERVER THAT YOU ARE ORDERING THE GLUTEN-FREE OPTION

SMALL PLATES

CHARCUTERIE

honey, pickled veggies, baguette,
gf crackers ~ 15

BLUEPOINT OYSTERS

1/2 dozen, cocktail, horseradish, mignonette ~ 18

STÄGE OYSTERS*

dressed bluepoint oysters, caviar, uni ~ 18

BUTTERMILK FRIED OYSTER

bacon confit, pepper aioli, slaw ~ 12

CHARRED OCTOPUS

arugula salad, cherry tomato, parmesan,
balsamic reduction ~ 12

MUSSELS MARINIÈRE

P.E.I. mussels, white wine, bacon,
tomatoes, basil ~ 12

LEMONGRASS CLAMS

bird eye chili, basil,
lemongrass-coconut broth ~ 12

BONE MARROW MISO SOUP

tofu, shiitake, nori ~ 5

EDAMAME

togarashi, garlic, sea salt ~ 5

TUNA TATAKI*

togarashi, microgreens, gf ponzu ~ 15

YELLOWTAIL SERRANO*

cilantro, gf yuzu soy ~ 16

SALMON CARPACCIO*

truffle, cilantro oil, pickled wasabi ~ 16

BAKED BRIE

fig compote, baked apples,
pecan dust, bacon, gf crackers ~ 10

CRISPY BOURBON GLAZED BRUSSELS

bourbon honey, confit bacon ~ 6

CAESAR SALAD

romaine lettuce, anchovies, red onion,
bacon, shaved parmesan ~ 8

BEET & BURRATA SALAD

golden beets, arugula, cherry tomato,
balsamic glaze, pecan dust ~ 9

LITTLE GEM LETTUCE

cherry tomato, radish, cucumber,
crispy chickpea, buttermilk vinaigrette ~ 8

LAMB LOLLIPOPS*

balsamic peach glaze, summer slaw ~ 14

SUSHI

ICHI NIGIRI

8pc nigiri ~ 25

NI NIGIRI

12pc nigiri ~ 38

SASHIMI SAN

tuna, yellowtail, salmon ~ 25

SASHIMI JU HACHI

18 pc sashimi ~ 45

SUSHI & SASHIMI

8pc nigiri, 12 pc sashimi ~ 55

SUSHI

YAKUZA*

spicy tuna, yellowtail, asian pear
topped with torched salmon,
garlic aioli, tobiko, gf ponzu ~ 14

THE TROUBADOUR*

salmon, cucumber, lemon topped with
yellowtail, tobiko, cilantro oil, gf ponzu ~ 14

TSUNAMI*

spicy tuna, cucumber topped with
yellowtail, serrano pepper, aioli, black tobiko ~ 14

BELLY*

yellowtail, cucumber, daikon sprouts,
topped with otoro, tobiko,
microgreens, gf citrus soy ~ 22

NIGIRI & SASHIMI

nigiri 2pc | sashimi 3pc

Tuna* ~ 9

Otoro* ~ MP

Foie Gras ~ 16

Shrimp ~ 6

Hamachi* ~ 9

Surf Clam* ~ 8

Squid ~ 7

Ikura* ~ 8

Kanpachi* ~ 11

Madai* ~ 10

Salmon* ~ 8

Salmon Belly* ~ 10

Walu* ~ 7

Striped Bass* ~ 9

Octopus ~ 8

Unagi ~ 8

Uni* ~ MP

Masago* ~ 8

Tobiko* ~ 8

Black Tobiko* ~ 8

Wasabi Tobiko* ~ 8

Quail Egg* ~ 2

Fresh Wasabi ~ 6

ENTREE

BONE-IN PORK CHOP*

garlic whipped potato,
braised mushroom, bordelaise ~ 28

RIBEYE BORDELAISE*

smashed heirloom potato,
herb compound butter ~ 42

SMOKED CHICKEN

smashed heirloom potato, baby carrot,
smoked thyme jus ~ 26

SCALLOP RISOTTO

mushroom risotto, black truffles,
peas, pecorino romano ~ 26

FILET & SHRIMP*

whipped potatoes, asparagus,
bordelaise ~ 36

HAWAIIAN BRAISED SHORT RIB

slow braised osso bucco, grilled pineapple,
sweet potato puree, port wine reduction ~ 38

BLACKENED HALIBUT

asparagus, garlic whipped potatoes, capers,
champagne butter cream ~ 29

ROASTED DUCK

broccolini, smashed heirloom potato,
balsamic peach glaze ~ 24