

Table

Grill & Lounge

Firsts

- Hot Rock Honolulu Fish Tasting:** *Assortment of Hawaiian Fish Prepared at the Table* 14/19
- Hot Rock Surf & Turf:** *Hawaiian Fish, Kobe Beef* 19
- Mixed Mushroom Risotto:** *Arugula, Grana Parmesan, White Truffle Oil* 11
- Assortment of Artisan Cheeses & Creminelli Dry Aged Meats** 16

Salads

- Baby Spinach Salad:** *Clin Gorgonzola, Candied Pecans, Aged Balsamic Vinaigrette* 7
- Crabtree Farms Mixed Green Salad:** *Spiced Walnuts, Goat Cheese, Citrus Vinaigrette* 7
- Table 2 Caesar Salad:** *Romaine Hearts, Kalamata Olives, Roasted Garlic Croutons, Creamy Parmesan Dressing* 7 **Add Truffle Oil** 1.5

Entrees

- Fish of the Day:** *Ginger Scented Jasmine Rice, Asian Slaw, Key Lime Vinaigrette* **Market Price**
- Ashley Farms Fire Kissed Chicken:** *Israeli Couscous, Arugula Pesto, Candied Bacon, Orange Caramel* 21
- Seared Hudson Valley Duck Breast:** *Daikon, Marinated Fall Vegetable Salad, Citrus, Pomegranate Syrup, Melted Onion Marmalade* 27
- Table 2 Shrimp & Grits:** *Creamy Polenta, Pancetta, Mixed Sweet Peppers, San Marzano Tomatoes, Basil, Roasted Garlic* 22
- Mixed Mushroom Risotto:** *Arugula, Grana Parmesan, White Truffle Oil* 22
- 6 oz Filet Mignon:** *Smashed Red Bliss & Fingerling Potatoes, Broccolini, Demi-Glace* 29
- C.A.B Natural Ribeye:** *Smashed Red Bliss & Fingerling Potatoes, Broccolini, Demi-Glace* 32
- Snake River Farms Wagyu Flatiron:** *Mixed Mushroom Hash, House Bacon, Chasseur* 34