

Dinner

Small Plates

Garlic Shrimp

Sizzling, Sautéed Shrimp · Basil Chili Flakes ·
Pressed Bread Points 13

Thai Style Pork Belly

Sweet Soy Glace · Yuca Fritters · Hot Honey Sauce 11

Parmesan Crusted Calamari

Tossed in Spicy & Sweet Calabrese Sauce ·
Topped with Basil Crème Fraîche 12

Sesame Tuna

With Siracha Sour Cream · Sweet Soy ·
Wasabi Aioli · Seaweed Salad and Crispy Wonton 13

Pan-Seared Crab Cakes

Corn Puree · Crispy Bacon and Remoulade Sauce 12

Pan-Roasted Brussel Sprouts & Cauliflower

Romesco Sauce and Salted Almonds 7

Arepa Surf & Turf

Colombian-Style Corn Cake · Ropa Vieja Topping · Pan- Seared
Scallops · Manchego Cream · Spicy Aioli 12

Pan-Roasted Artichokes

With Roasted Red Peppers · Pine Nuts ·
Basil Lemon Butter Sauce 6

Nut-Crusted Brie

Danish Brie crusted with Assorted Nuts, Fried,
with Berry Compote and Bread Points 10

Patatas Bravas

Crispy Potatoes · Salsa Brava and Roasted Garlic Aioli 7

Mussels

Sautéed with Garlic & White Wine · Tossed with Chorizo Cilantro
& Saffron Broth · Served with Bread Points 12

Pulpo a la Gallega

Charred Octopus · Sautéed Chorizo · Olives & Potatoes
in a Tomato Sauce · Served With Bread Point 15



CRAFT CUISINE
world-inspired dining

Fresh Pantry

House-Made Soup Du Jour

Freshly made in our kitchen daily 5

Craft Salad

Mixed Greens · Baby Spinach · Grape Tomatoes · Pine Nuts
Shaved Parmigiano-Reggiano · Basil Vinaigrette
Side 4 · Entrée 7

Personalize Yours and Add:

Chicken +5 | Shrimp +6 | Salmon +7 | Crab Cake +7

Craft Caesar

Baby Romaine · Tomatoes
Housemade Parmesan Croutons · Anchovies
Side 4 · Entrée 7

Personalize Yours and Add:

Chicken +4 | Shrimp +5 | Salmon +6 | Crab Cake +7

Burrata Caprese

Fresh Burrata Cheese · Vine-Ripened Tomatoes · Avocado ·
Arugula · Basil · Olive Oil · Balsamic Reduction ·
Fresh Pesto 8

Grilled Octopus Salad

Hummus · Arugula Tossed with Greek Vinaigrette · Kalamata
Olives · Tomatoes · Feta Cheese ·
Garlic-Infused Olive Oil · Grilled Lemon 15

Charcuterie Board

Chef's Choice Selections of Cured Meats & Cheeses
With Tomato Jam · Pickled Red Onions ·
Grain Mustard · Crostinis 13

Cheese and Grilled Vegetables Board

Chef's Choice Selections of Cheeses and Assorted Vegetables
with Fruits · Tomato Jam · Crostinis 11



Dinner

Entrées

*All Entrées Served with Your
Choice of our House Salad or Soup Du Jour.*

Craft Filet Mignon

With Truffle Sauce · Red Wine Glace · Smoked
Mozzarella Dauphinoise Potatoes ·
Brussel Sprouts Sauteed with Bacon 38

Chimichurri Steak

Marinated Bistro Filet · Ancho Chili-Mushroom Ragout ·
Escabeche Salad · Spiced Fingerling Potatoes ·
Fried Plantains 22

Moroccan Lamb Chops

Moroccan Spiced-Rubbed Chops · Ratatouille Vegetables ·
Harissa Sauce and Saffron Potato Puree 36

Cantanzaro Pork Chop

Double Boned French Cut Pork Chop · Sautéed Jumbo Shrimp ·
White Wine · Calabrese BBQ Sauce ·
Creamy Grits · Green Beans 25

Pan-Roasted Chicken Avignon

Saffron Potato Puree · Tarragon Brandy Mushroom
Cream Sauce · Served with Asparagus 22

Pan-Seared Tuna

Herb Marinated · Fried Artichoke Petals ·
Fricassee Sauce · Tomato-Caper Relish ·
Parmesan Polenta Cake 22

Bourbon Salmon

Grilled Salmon · Almond Quinoa · Grilled Asparagus · Bourbon
Pecan Butter 18

Pan-Seared Sea Bass

With Jumbo Lump Crab · Artichoke · Lemon Butter Sauce ·
Served with Sautéed Garlic Spinach 32

Spaghetti Carbonara

Pancetta · Caramelized Onions · Sweet Peas ·
Parmesan Cream Sauce 14

Personalize Yours and Add:

Chicken +2 | Shrimp +4 | Scallops +8

Craft-Made Desserts

All Desserts are Made In House Daily

Coconut Flan

Infused with Coconut Rum
and Shredded Coconut 8

Tres Leche Cake

Topped with Marinated Grilled Pineapple
and Toasted Meringue 9

Chocolate Bourbon Pecan Pie

Served with Vanilla Ice Cream and Chocolate Sauce 9

Creme Brulee

Vanilla Bean Custard Garnished with Fresh Berries 8

Beverages

*For additional options, including 24 wines by the glass, please
ask your server for our wine, beer, and hand-crafted cocktail list.*

Fountain Coke, Diet Coke, Sprite,	Freshly Squeezed
Pink Lemonade,	Orange Juice4
Root Beer, Mr. Pibb.....2.75	
	Fresh Basil and Lemon- Infused
Iced Tea (Sweet or Unsweetened)	Lemonade.....4.50
or Green Tea.....2.75	Coconut-Mint Lemonade.....5
	Fresh Mint & Strawberry
Voss Bottled Water (Norway)	Lemonade.....4.50
Sparkling 5 Still 5	
	Espresso.....3
Mixed Berry	Cappuccino.....4
Sparkling Water	Brewed Coffee.....3
.....4	Hot Tea.....3



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