



LUNCH

APPETIZERS

HEIRLOOM TOMATO AND AVOCADO CARPACCIO \$14 
red onion, balsamic reduction, basil oil

AHI TUNA POKE \$16
crispy wontons, soy-yuzu citrus dressing, daikon, scallions

DEILED BROWN EGGS \$14 
organic eggs, wasabi caviar, chopped candied bacon

SEARED DUMPLINGS \$15
seared chicken-lemon grass, green papaya-mango salad, japanese eel dressing

ANGUS CHILI \$12 CUP | \$16 BOWL
smoked gouda, hardwood smoked bacon, green onions

SOUP OF THE DAY
\$9 CUP | \$14 BOWL

SALADS

SEARED MISO SALMON SALAD \$20
cabbage, kale, mandarin oranges, julienne peppers and carrots, crispy wontons, asian lime vinaigrette

CHOPPED CHICKEN SALAD \$22
iceberg, italian pepperoni, heirloom tomatoes, crumbled gorgonzola, hardboiled egg, balsamic dressing, micro basil
add salmon \$6
add grilled ribeye \$11


PETE'S SEASONAL SALAD \$17 
pumpkin seeds, butternut squash, candied pecans, feta, artisanal blend lettuce, pomegranate glaze
add salmon \$6
add cajun shrimp \$8 /
add grilled ribeye \$11

ENTREES

SEARED CAJUN SHRIMP TACOS \$21
poblano cream, avocado, green papaya-cabbage coleslaw, queso fresco, housemade salsa

SALMON SANDWICH \$21
creamy spicy caper mayo, japanese pickled cucumber, kale and pomegranate molasses, brioche bun
choice of side

PASTRAMI SMASH BURGER \$24
6oz smashed burger, 4oz peppered pastrami, swiss cheese, thousand island dressing
choice of side


SMASH BURGER \$19 
6oz, caramelized onion, tomato slices, candied bacon, shaved iceberg, garlic-jalapeno spread
choice of cheese and side

DYE CHEESEBURGER \$23
8oz angus blend, smoked mozzarella, habanero-bacon jam, horseradish sweet pickles
choice of side

CHICKEN TERIYAKI BOWL \$21
steamed jasmine rice, wakame salad, sweet peas, edamame, papaya salad, teriyaki glaze

SMOKED TURKEY CLUB \$24
smoked turkey, black forest ham, gruyere cheese, avocado, spicy mayo, toasted 9 grains bread
choice of side

ITALIAN MEAT CIABATTA \$25
four deli meats, pickled cauliflower, provolone, rocket lettuce, amalfi coast chutney
choice of side

GRILLED RIBEYE OPEN-FACED SANDWICH \$26
grilled sourdough toast, creamy garlic aioli, arugula, beet and butternut squash salad 

SIDES \$6
French Fries, Sweet Potato Fries, Tator Tots, Onion Rings, Fresh Fruit



CHEF'S RECOMMENDATION

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED IN THE MENU