



STARTERS

MISO CURRY GAZPACHO WITH SHRIMP 8

Chilled vegetables pureed with green curry, garnished with cilantro and lime

HOME MADE NAAN WITH HUMMUS 10

House dried tomatoes and tapenade of olives and almonds

VEGETABLE "CEVICHE" 8

Mixed diced vegetables in a coconut-lime marinade

CHARRED OCTOPUS 14

Fried oregano and blooming seaweed, poaching vinegar, grilled spring onions

STEAMED MUSSELS 14

With coconut milk, lemongrass, crushed ginger, cilantro and chili oil

GRILLED LAMB RIBS 18

Honey garlic marinade (1/2 rack)

SEASONAL GRILLED VEGETABLE PLATTER 12

Asparagus, baby sweet peppers, portobello mushroom, red onion, yellow squash, extra virgin olive oil, balsamic

HOUSE COBB SALAD WITH GRILLED SHRIMP 16

Romaine heart, diced tomato, chopped egg, avocado, smoked bacon, blue cheese crumble, red wine vinaigrette

SEASONAL GREENS SALAD 10

Miso mustard sherry vinaigrette, spring turnips, radishes, cherry tomatoes

CAESAR SALAD WITH SLICED DUCK 16

Topped with house-smoked duck breast, pecorino romano, white anchovies

SIDES

GRILLED ASPARAGUS 10

SAUTEED ROMANO BEANS 12

With garlic and shaved manchego

ENTREES

CHIA CRUSTED SALMON* 24

Chia and fine herb blend on pan-roasted salmon, with vegetable tagliatelle and smoky tomato drizzle

CAVATELLI WITH RICOTTA SALATA 22

House dried tomatoes, romano beans and sage

SIH BURGER* 15

Herb-seasoned top sirloin and angus chuck, on a ciabatta roll, with house-made slaw and hand cut fries

Add Cheddar, Fontina or Blue cheese +1

HERB ROASTED HALF CHICKEN 24

Herbed butter, sautéed seasonal greens

SEAFOOD STEW 35

With local catch of the day, clams, mussels, lobster and chorizo in a lobster tomato vegetable broth, with grilled crostini

STEAK SPECIAL*

Changes weekly, please ask your server

DESSERTS

BANANA CHEESE CAKE 10

With strawberry coulis

FLOURLESS CHOCOLATE TORTE 10

Topped with coconut pana cotta

GELATO 8

Blueberry Butter Cookie,
Vanilla and Salted Caramel

STRAWBERRY RHUBARB SORBET 8