



BEGINNINGS

- Chickpea Hummus

crushed pistachios, mint, lemon oil, grilled pita

16
- *Steamed Prince Edward Island Mussels

chorizo, red pepper, shaved fennel, Belgian Ale

17
- *Crispy Calamari

pomodoro, grilled lemon, parsley

16
- *House Made Ricotta

preserved strawberry, black pepper, grilled sourdough

17

- Charcuterie Board

Chef's daily selection of 2 cheeses, 1 pâté, flatbreads, cornichons, fig jam

21
- Steak Tartare

Wagyu beef, toasted brioche, cornichons, capers, cured egg yolk, horseradish aioli

18
- Randall's Signature Meatballs

pomodoro, parmesan, garlic-herb crostini

16
- *Shrimp Cocktail

poached shrimp, cocktail sauce, lemon

18
- Pork Belly

Chinese five spice, kombu, parsnip puree, cranberry gastrique, radish

17

MAIN PLATES

- Chicken Duo

french chicken breast, roasted heirloom carrots, braised chicken tortellini, brandy cream

36
- *10 oz Prime Filet Mignon

pomme puree, shiitake mushroom, broccoli rabe, bordelaise sauce

56
- Pan Seared Sea Bass

coconut rice, lemongrass, kaffir lime, crispy shallot, pea shoots

37
- Scottish Salmon

Haricot vert, fresno chili, beech mushroom, bitter greens, ponzu sauce

38
- *Randall's Signature Burger

10 oz chef's blend patty, bibb lettuce, tomato, onion, 1K sauce, bacon jam, brioche bun

19
- 16 oz Double Cut Pork Chop

Italian farro, roasted tomatoes, swiss chard, fine herbs, apple butter

46
- Crab Cake

jumbo lump crab, basil, béchamel sauce, celeriac-apple slaw, citrus aioli

38
- Braised Beef Short Rib

parsnip purée, pickled carrots and fennel, red wine jus

44

SELECT MENU

served with your choice of two sides

- *32 oz Prime Rib Eye Steak for Two

90
- *18 oz Prime NY Strip Steak

75
- New Zealand Rack of Lamb

65
- Chef's Market Selection of Fish

64

SIDES

- *Roasted Mushrooms and Shallots

10
- *Roasted Brussel Sprouts with Hot Honey and Sambal Chili

9
- *Grilled Asparagus

8
- *Sautéed Broccoli Rabe

8
- *Roasted Heirloom Carrots

8
- *Potato Purée

10
- *Parmesan Truffle Fries

10

Menu Curated By Executive Chef, Carlos Cartagena

*=Gluten Free

SOUPS & SALADS

Protein Add-Ons	Shrimp +6	Salmon +8	Chicken +5
	Chicken or Tuna Salad +5		

- *Classic Caesar Salad

baby gem lettuce, parmesan frico, 8 minute eggs, herbed croutons, Caesar dressing

13
- *Roasted Beet and Baby Kale Salad

candied pecans, roasted baby beets, goat cheese, crispy brussels, pickled red onion, lemon-thyme vinaigrette

14
- *Baby Spinach and Cranberry Salad

roasted squash, quinoa, cranberries, blueberry stilton, goddess dressing

13

Classic French Onion Soup
baguette, toasted gruyere cheese 10

Chef's Seasonal Soup Creation 10

PASTAS

- Black Pepper Pappardelle Ragu

short rib ragu, tomatoes, fine herbs, lemon ricotta

36
- Fungi Linguini

forest mushrooms, shoyu duxelles, mascarpone, truffle oil

30
- Spaghetti Alla Vongole

little neck clams, garlic, white wine, red pepper, parsley

32
- Chicken Parmigiana

breaded cutlet, pomodoro, fresh mozzarella, linguini

34

Ask about our gluten free pasta!

PIZZA

- Fungi

roasted forest mushrooms, shallots, basil pesto, goat cheese, truffle oil, balsamic syrup

17
- Margherita

fresh mozzarella, pomodoro, basil

16
- Isernia

seasoned ricotta, gorgonzola, caramelized onion, crumbled sausage

18

Ask about our gluten free pizza!