

FEATURED DISHES

From Scratch

JUNE 2ND - JUNE 7TH

Chef's featured dishes crafted exclusively for you!

SOUP

CHILLED CARROT AND GINGER | \$12

Topped with crispy garlic and coconut cream

APPETIZER

KIMCHI FRIED RICE | \$16

House-made kimchi, stir fry vegetables, and egg in basmati rice, topped with scallions and furikake

WEEKLY FLATBREAD

GOAT CHEESE, STRAWBERRY & PISTACHIO FLATBREAD | \$15

Grilled flatbread topped with a honey-thyme goat cheese spread and compressed strawberries, finished with pistachios, balsamic glaze, and micro basil

HANDHELD

RIBEYE SANDWICH | \$24

10 oz. of perfectly grilled, sliced ribeye with lemon aioli, sautéed garlic spinach, grilled red onion, and provolone cheese on sourdough bread

ENTREE

LAMB RAGU | \$36

Perfectly tender shredded lamb in a robust, ragù-style red sauce, served with Severino's rosemary roasted garlic ravioli and garlic bread

ROASTED CRAB-STUFFED CANADIAN LOBSTER | \$52

Split hard-shell lobster filled with seasoned lump crab stuffing, served alongside sweet corn, baked potato, drawn butter, and fresh lemon wedge

