

# WINE + DIVE

## STARTERS

### OYSTERS **GF**

Cornmeal fried oysters served on a crispy wonton with habanero aioli, cilantro, and a balsamic reduction. **19**  
Half portion **11**

### COCONUT SHRIMP

Jumbo Key West shrimp coated in a coconut batter then golden-fried. Served with orange marmalade and mango salsa. **14**

### SMOKED SALMON DIP

A combination of smoked salmon, Pico de Gallo, cream cheese, sriracha, sour cream, and lemon juice. Served with carrots, celery, assorted crackers, and wonton chips. **14**

### LAO LETTUCE WRAPS **GF** 🌶️

5 butter leaf wraps topped with pulled chicken tossed with a lime, spicy pepper and mint vinaigrette, and fresh carrot slaw. Served a side of hoisin peanut sauce. **15**

### DUCK WONTONS **GF**

6 rice paper wontons topped with slow roasted duck, cashews, carrot slaw, and served with a side of orange marmalade. **15**

### ARANCINI

Four asparagus risotto balls fried and served with roasted red pepper romesco sauce and Parmesan cheese. **13**

### GRILLED AVOCADO **GF**

Two grilled avocado halves stuffed with cream cheese, Pico de Gallo, and smoked salmon. **13**

### CHEESE AND FRUIT PLATTER

Assorted cheeses and crackers with fresh berries and grapes. **14**

### BLACKENED AHI TUNA\* **GF**

Blackened seared sashimi style Ahi Tuna served with avocado, radish, local micro greens, and eel sauce. **14**

### BRUSCHETTA

Basil pesto with cherry tomatoes, Parmesan cheese, and a balsamic reduction on sliced baguette. **9**

\*Contains nuts

### BEEF BRUSCHETTA\*

Chopped beef tenderloin, Pico de Gallo, cream cheese, and melted blue cheese on sliced baguette. **15**

### SHRIMP CEVICHE **GF**

Wild shrimp, fresh squeezed lime juice, cilantro, red onion, tomato, and cucumber. Served with house made tortilla chips. **12**

### ANDREA'S HUMMUS PLATTER

Roasted red pepper hummus and traditional hummus served with fresh pita and vegetables. **11**

Add: Grilled chicken **6** Beef medallions **8**

### DEVILED EGGS **GF**

An American classic of hard-boiled eggs with a twist combining Dijon mustard, pickle relish, balsamic reduction, and a chimichurri drizzle. **8**

### FRITES **GF**

A tower of French fries with our homemade dipping sauces. **6**

Substitute sweet potato fries **8**

Scan to see our wine and cocktail menu



## SIDES

French Fries • Mac Salad • Cup of Soup | **4**

Sweet Potato Truffle Fries • Asparagus | **5**

Kid's Mac & Cheese • Bowl of Soup | **6**

Skewer of 4 Shrimp | **7**

## SALADS

### CAESAR

Crisp romaine, Parmesan, and croutons served with our homemade Caesar dressing. **8/12**  
+ anchovies **2**

### HOUSE

Artichoke hearts, bleu cheese crumbles, cherry tomatoes, and croutons, with balsamic vinaigrette on a bed of greens. **8/12**

### CAPRESE SALAD **GF**

Layers of basil, mozzarella, and tomato drizzled with a balsamic reduction. **10**

### VEGETARIAN COBB

Romaine lettuce, sweet corn, avocado, diced bell peppers, red onion, chives, 2 deviled eggs, and feta cheese served with blue cheese dressing on the side. **9/14**

### APPLE HARVEST

Gala apples, candied pecans, dried cranberries, and bleu cheese crumbles with lemon poppy seed dressing on a bed of mixed greens. **9/13**

### THE DIVE'S SPINACH SALAD

Spinach, sliced radishes, gold bell peppers, shallots, and chopped walnuts topped with crumbled goat cheese and bacon, served with a Dijon mustard vinaigrette. **9/14**

### FATTOUSH

Mixed greens with fresh mint, parsley, cilantro, baked naan bread, tomatoes, red onions, cucumbers, feta cheese, and Kalamata olives served with a lemon garlic vinaigrette. **9/13**

### ADD PROTEIN TO ANY SALAD

Chicken Breast - Grilled or Parmesan-Crusted & Fried | **6**

Beef Medallions\* | **8**

Two Sea Scallops | **15**

Grilled Salmon\* | **9**

Shrimp Skewer (4) | **7**

Ahi Tuna\* | **15**

## HAND HELDS

### SANDWICHES SERVED WITH FRIES OR A MAC SALAD

### LAMB BURGER\*

Ground lamb burger with arugula, caramelized onions, feta cheese, tzatziki sauce, and red pepper aioli on a brioche bun. **16**

### THE CUBAN

Slow braised pork shoulder, pit ham, dill pickles, Swiss cheese, and Dijon aioli on a pressed hoagie roll. **14**

### FISH TACOS

Three fresh-battered cod fried or grilled, with shredded lettuce, spicy tartar sauce, pico de gallo, and Fontina cheese in flour tortillas. **16**

### DIVE BURGER\*

1/2 pound of ground beef mixed with bacon and grilled, served with roasted garlic jam, gruyere cheese and dijon aioli on a brioche bun. **15**

+ Bacon • Grilled Mushrooms | **1**

+ Fried Egg | **2**

### SIDE SUBSTITUTES:

CUP OF SOUP OR ANY SIGNATURE SALAD | **4**

SWEET POTATO TRUFFLE FRIES OR SIDE OF DEVILED EGGS | **5**

# ENTREES

Add-ons: Skewer of 4 Shrimp | 7 Two Sea Scallops | 15 Cup of Soup | 4

EXECUTIVE CHEF: SALVADOR ALAVEZ

## KC STRIP\* <sup>GF</sup>

12oz Certified Angus Beef strip with a green peppercorn demi glaze served with garlic mashed potatoes and glazed carrots. **45**

## BEEF TENDERLOIN\* <sup>GF</sup>

6oz. Grilled Black Angus Filet topped with a garlic herb compound butter and a green peppercorn demi glaze served with garlic mashed potatoes, grilled asparagus. **42**

## PORK CHOPS\* <sup>GF</sup>

Two French cut achiote-marinated bone-in Prime Pork chops topped with onion marmalade and mango salsa. Served with baby Yukon potatoes and seasonal vegetables. **32**

## CHICKEN PICCATA

A pan-fried chicken breast topped with capers and Parmesan cheese and beurre blanc sauce. Served with garlic mashed potatoes and seasonal vegetables. **26**

## CAJUN PASTA

Blackened chicken and shrimp alfredo with andouille sausage, in a Cajun alfredo sauce served with garlic bread. **33**

## WILD BOAR BOLOGNESE

Braised Texas wild boar with tomato ragu and port wine over cavatappi pasta. Served with sliced baguette. **28**

## MEATLOAF

Classic meatloaf with garlic mashed potatoes and glazed carrots **28**

## FROM THE SEA

### LOBSTER, SHRIMP & CRAB MAC & CHEESE

Lobster, Shrimp, and Crab tossed in fontina, cheddar, and American cheeses, mixed with creamy white wine sauce and cavatappi pasta, served with sliced baguette. **28**

### CRAB CAKES

Two jumbo Crab cakes served over asparagus & shrimp risotto topped with lemon beurre blanc and local micro greens. **27**

### SEA BASS <sup>GF</sup>

Pan seared Asian sea bass served with cherry tomato, mushroom, and pesto risotto, topped with a spicy citrus tomato sauce, and garnished with green olives. **28**

### GRILLED SALMON\*

Grilled salmon topped with lemon beurre blanc, served with Parmesan shrimp orzo and grilled asparagus. **27**

### SCALLOPS <sup>GF</sup>

3 large Hokkaido Island scallops pan seared and topped with a lemon beurre blanc sauce, served with a crab & mushroom risotto and seasonal vegetables. **39**

### AHI TUNA\*

Sashimi #1 grade ahi tuna pan seared & served with Asian risotto and cashews, topped off with a carrot slaw. **30**

### MAHI MAHI <sup>GF</sup>

Grilled Mahi Mahi served with an asparagus and Parmesan risotto, topped with fresh red and green bell peppers and a creamy mushroom, bacon, and corn white wine sauce. **29**

### SHRIMP AND BACON LINGUINI

Bacon, langoustine, and shrimp with garlic shallots, spinach in a red pepper romesco sauce over linguini pasta. **24**

## STEAK FRITES AU POIVRE\* <sup>GF</sup>

Peppercorn crusted flank steak, pan seared and sliced. Topped with a wild mushroom marsala sauce and pomme frites. **29**

## DUCK CONFIT <sup>GF</sup>

A 10-hour braised duck leg over garlic mashed potatoes and topped with a port demi sauce. Served with duck fat sauteed spinach, bell peppers, and onions. **22**

## BUTTER CHICKEN

Marinated Chicken breasted stewed in a butter sauce made with traditional Indian spices, tomato, cream, and butter. Served with a white rice and warm naan bread. **27 + cauliflower rice 2**

## FAJITAS\*

Marinated Chicken and Beef grilled and served with grilled bell peppers, onions, fresh Pico de Gallo, flour tortillas, and all the fixings. **25 + spanish rice 2**

## FAJITA BOWL\* <sup>GF</sup>

Fajita steak and grilled chicken with sauteed onions and peppers over lettuce, served with sour cream, salsa, cheddar cheese, Pico de Gallo and avocado. **23 + spanish rice 2**

## SESAME CHICKEN WITH BROCCOLI

Sauteed chicken with garlic, shallots, and sesame oil, mixed with bell peppers, red onion, broccoli, and teriyaki sauce, served over white rice. **24 + cauliflower rice 2**

## VEGETARIAN

### VEGETARIAN ENCHILADAS <sup>GF</sup> 🌿

Sauteed fresh vegetables with exotic cheeses stuffed in corn tortillas, topped with a roasted tomatillo salsa, and served with Spanish rice. **19**

### TWISTED LINGUINI 🌿

Fresh squash and zucchini with port mushrooms, cherry tomatoes, and fresh spinach in a spicy pesto Sriracha sauce with linguini & sliced baguette. **19**

\*Contains nuts

Add protein:

Grilled chicken | **6** Skewer of shrimp | **7**  
Grilled salmon\* | **9** Two seared scallops | **5**

### VEGETARIAN FAJITAS

Seasonal vegetables served with fajita vegetables, sour cream, cheddar cheese, salsa, lettuce, avocado, Pico de Gallo, and flour tortillas. **19**

## NON-ALCOHOLIC BEVERAGES

### HOT DRINKS

Hot Tea - <b>3</b>	Cappuccino • Latte - <b>6</b>
Coffee Regular/Decaf - <b>3</b>	Syrup Shot - <b>.50</b>
Espresso Shot - <b>3.50</b>	<i>Vanilla, Caramel, Hazelnut</i>

### COLD DRINKS

Sierra Mist	Pepsi	Topo Chico - <b>3</b>
Dr. Pepper	Diet Pepsi	Nitro Joe's Cold
Iced Tea	Lemonade	Brew Coffee - <b>3.75</b>

Scan to see our wine and cocktail menu

