

RAW BAR

Oysters* GF	3 per piece
Ask your server for our fresh selection	
Jumbo Shrimp Cocktail GF	4 per piece
Prawns, cocktail, lemon	
Maine Lobster Cocktail GF	29
Chilled half pound lobster, cocktail, lemon	
Crab Claws GF	28
Stone crab, Old Bay aioli, lemon	
Caviar Service*	180
Ossetra caviar, shallot, minced chive, egg yolk, egg whites, crème fraîche, buckwheat blini	
Seafood Tower* GF	119
Half pound lobster, three stone crab claws, five jumbo shrimp, half dozen oysters	
- add caviar, 110	

SHARING PLATES

Hummus GF VG	15
Chickpea, tahini, za'atar, olive & pepper relish, lavash	
Guacamole GF VG	13
Hass avocado, coriander, lime, seasoned tortilla chips	
Wagyu Beef Sliders*	24
Wagyu beef cooked medium rare, aged cheddar, horseradish cream, crispy onion	
Ahi Tuna Tostada* GF	20
Crispy shallot, chipotle aioli, avocado	
CHEF'S CHOICE	
28 Day Aged Himalayan Salt Dried Steak* GF	22
8oz flat iron, grilled portobello mushroom, chimichurri	
Mini Lobster Rolls	39
Chilled Maine lobster, mayonnaise, chives, toasted bun	
Sweet Potato Croquettes V	11
Golden raisin, vadouvan curry dip	
Glizzys	13
All beef hotdog, potato crusted, caramelized onion two ways, violet kraut, aioli	
CHEF'S CHOICE	
Dynamite Fried Chicken	16
Chili & lemon aioli	
Charcuterie & Cheese N	22
Aged imported meats, cave ripened blue, triple crème brie, aged manchego, assorted condiments	

TACOS

All tacos served on 4" corn tortillas.
Lettuce wraps may be substituted for tortillas.

Barbacoa ^{GF} **19**
8 hour slow cooked beef, cilantro crema,
jicama slaw, guacamole

CHEF'S CHOICE

Beer Battered Fish ^{GF} **16**
Sustainably farmed tilapia, pineapple,
cabbage slaw, buttermilk dressing

Braised Chicken Tinga ^{GF} **16**
Tomato, chipotle, cotija, coriander, lime

Impossible "Bulgogi" ^{GF} ^V **17**
Gochujang, shaved cabbage, pickled vegetable,
avocado crema

FLATBREADS

Gluten-free base available, add **3**

Foraged Mushroom & Fresh Truffle ^V **18**
Wild mushrooms, shaved black truffle, fontina cheese,
truffle mornay, castelvetro olives

Traditional Margherita ^V **15**
Vine ripened San Marzano, fresh mozzarella, basil

Prosciutto & Mozzarella **17**
Prosciutto cotto, rosemary mornay,
fresh mozzarella, oven cured tomato

Italian Sausage **17**
Simmered tomato, blend of hot and sweet sausage,
Parmesan, ricotta

CHEF'S CHOICE

BBQ Chicken **17**
Braised chicken, barbeque, cheddar cheese,
crispy onion

Cup And Char Pepperoni **17**
Old world pepperoni, simmered tomato,
whole milk mozzarella

SALADS

Caesar Salad ^V **16**
Crisp romaine, house made croutons,
Parmesan, Caesar dressing
- add chicken, **8**
- add chilled lobster, **18**

Seared Ahi Tuna Salad* **22**
Rare ahi, spring mix, snow peas, carrots, bean sprouts,
crispy matchstick potatoes, ginger vinaigrette

HANDHELDS

Gluten-free buns available.

F1® Arcade Classic Burger* 17
Chuck brisket blend, aged cheddar, butter lettuce, tomato, shaved onion, house made pickles

CHEF'S CHOICE

Buttermilk Chicken Sandwich 17
Crispy chicken, chipotle mayonnaise, lettuce, tomato, house made pickles

The Périgord Wagyu Burger* 28
Wagyu beef, truffle aioli, grilled mushrooms, wild arugula, truffle fontina

Bao Buns 16
Braised pork belly in a steamed bun, gochujang, hoisin, kimchi

SIDES

French Fries GF VG 5

Truffle Fries GF VG 7
Truffle Parmesan with truffle aioli

Small Green Salad GF VG 8
Assorted greens, julienne carrots, tomatoes choice of dressing

DESSERTS

Valrhona Chocolate Macaron N 9
Dark chocolate ganache, raspberry preserves, fresh raspberry

Vegan Cheesecake VG 9
Coconut cashew, oat crust, macerated strawberry

KID'S MENU AVAILABLE UPON REQUEST



ARCADE

VG VEGAN

V VEGETARIAN

GF GLUTEN FREE

N NUTS

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before you order your food and drinks, please speak to our crew if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.