

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website: http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license alteration of an existing liquor license corporate change

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: 04/03/2015

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Is location currently licensed? Yes No Type of license: OP Liquor

If alteration, describe nature of alteration: _____

Previous or current use of the location: Tavern

Corporation and trade name of current license: DAK 92 Second Ave Corp.

APPLICANT:

Premise address: 92 Second Avenue, New York, NY 10003

Cross streets: 5th and 6th Street

Name of applicant and all principals: Ed Donovan, Christopher Barsa
 or Entity to be formed.

Trade name (DBA): (WIP) Ellie & Jack's Bar & Kitchen

PREMISE:

Type of building and number of floors: Brick, store, 4 floors apts

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? (includes roof & yard) Yes No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? Yes No What is maximum NUMBER of people permitted? 70

Do you plan to apply for Public Assembly permit? Yes No

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):

R7A

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? Yes No

If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) Sun-Wed: 11:30am - 3:00am; Thu-Sat: 11:30am - 4:00am

Number of tables? 20 Total number of seats? 50

How many stand-up bars/ bar seats are located on the premise? 1 / 14 seats

(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): 25ft, straight, south wall

Does premise have a full kitchen Yes No?

Does it have a food preparation area? Yes No (If any, show on diagram) ^{N/A}

Is food available for sale? Yes No If yes, describe type of food and submit a menu

Modern American

What are the hours kitchen will be open? Sun-Wed 11:30 am-2:00 am; Thu-Sat 11:30am-3am

Will a manager or principal always be on site? Yes No If yes, which? Both Applicants

How many employees will there be? 20

Do you have or plan to install French doors accordion doors or windows?

Will there be TVs/monitors? Yes No (If Yes, how many?) 4

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: 8 small b/g speakers (model EAW-SMS4)

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? _____

No

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

Will there be security personnel? Yes No (If Yes, how many and when) _____
2 weekends evenings- 1 during week

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have sound proofing installed? Yes No
If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No
If yes, please indicate name of establishment: Wharf Rest
Address: 587 3rd Avenue Community Board # 6
Dates of operation: 2007- Present

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume. Applicants manage and own The Wharf
Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business _____

Has any principal had SLA reports or action within the past 3 years? Yes No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? 8

How many On-Premise (OP) liquor licenses are within 500 feet? 30

Is premise within 200 feet of any school or place of worship? Yes No

COMMUNITY OUTREACH:

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. I agree to close any doors and windows at 10:00 P.M. every night?
2. I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than ____ DJs/ promoted events per ____, more than ____ private parties per ____
3. I will play ambient recorded background music only.
4. I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5. I will not seek a change in class to a full on-premise liquor license. Or my business plan is to seek an upgrade at a later date.
6. I will not participate in pub crawls or have party buses come to my establishment.
7. I will not have a happy hour. Or Happy hour will end by _____.
8. I will not have wait lines outside. There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9. Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Ed Donovan, 646-361-4256

Chris Barsa, 347-738-0523

Proximity Report for Location:

March 26, 2015

92 2ND AVE, NEW YORK, NY, 10003

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
S & P LIQUOR & WINE CORP	89 2ND AVE	135 ft
ST MARKS LIQUOR LLC	16 ST MARKS PL	830 ft
SAKAYA INC	324 E 9TH STREET (WEST STORE)	885 ft
JCCSM INC	45 1ST AVE	895 ft
FUNG SING INC	138 1ST AVENUE	970 ft
MIAT LIQUORS INC	166 2ND AVE	1270 ft
ASTOR WINES & SPIRITS INC	399 LAFAYETTE STREET	1280 ft

Churches within 500 Feet

Name	Approx. Distance
Community Synagogue Max D Raiskin Center	275 ft
Saint Mark's Evangelical Lutheran Church	275 ft

Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
88 2ND AVE FOOD CORP	88 2ND AVE	55 ft
POINT JUDITH LLC	96 2ND AVENUE	85 ft
DAK 92 SECOND AVE CORP	92 2ND AVENUE	85 ft
PERMPOON INC	95 2ND AVE	105 ft
92 ADRIANNA INC	92 2ND AVE NORTH STORE	105 ft
93 ART LLC	93 2ND AVE	120 ft
KITCHEN TABLE INC	88B 2ND AVE	130 ft
HAVELI RESTAURANT INC	100 2ND AVENUE	135 ft
BRICKLANE CURRY HOUSE INC	306 308 E 6TH ST	140 ft
M & R MEDITERRANEAN CORP	304 E 6TH STREET	145 ft
VARGOMEZ CORP	300 E 5TH ST	150 ft
TRIM CASTLE CORP	87 2ND AVE AKA 239 E 5TH ST	155 ft
KINGFISH GROUP LLC	308 E 6TH ST	155 ft
MITA DINING INC	334 E 6TH ST	215 ft
BLCH I LLC	99 2ND AVE	215 ft
BARE CITY TWO LLC	85 2ND AVE	230 ft

Name	Address	Approx. Distance
EAST 6TH STREET RESTAURANT GROUP LLC	342 E 6TH ST	275 ft
FIGARO VILLAGGIO INC	344 E 6TH ST	285 ft
48 E SEVENTH STREET ASSOCIATES INC	48 E 7TH STREET	395 ft
WATERING HOLE OF 2ND AVE CORP, THE	68 2ND AVENUE	400 ft
MSD ENTERPRISES INC	118 2ND AVENUE	410 ft
MESA SEAVIEW CORP	41 43 EAST SEVENTH ST	435 ft
VANESSA REALTY CORP	87 E 4TH STREET	440 ft
KRAINE GALLERY BAR INC	85 E 4TH STREET	460 ft
EASTVILLE COMEDY CLUB INC	85 E 4TH STREET	460 ft
J B MAX INC	86 E 4TH STREET	465 ft
67 SECOND AVENUE LLC	84 E 4TH ST	470 ft
KRAINE INTERNATIONAL INC	85 E 4TH ST	475 ft
MEATH TRAILS INC	61 2ND AVENUE	475 ft
EAST VILLAGE 4TH STREET CAFE INC	78 80 E 4TH STREET	505 ft
STUDIO CAFFE LLC	CHELSEA PIERS 59 2ND LEVEL	510 ft
LIGHT SIDE CORP	60 2ND AVE.	515 ft
LOCO 124 INC	124A 2ND AVE	555 ft
ROSS KELLY INC	237 E 5TH ST	570 ft
TOMKIN SQUARE KIDS INC	73 75 E 7TH STREET	575 ft
BLUE & GOLD BAR INC	79 E 7TH STREET	620 ft
FELLOW TRAVELERS LTD	83 1ST AVENUE	640 ft
81 EAST 7TH PASTRY SHOP CORP	81 EAST 7TH STREET	645 ft
ANGIE CORP	99 1ST AVENUE	650 ft
C & V 77 ENTERPRISES LLC	1475 77 1ST AVENUE	655 ft
EAST THIRD RESTAURANT CORP	29 E 3RD ST STORE 2	655 ft
INSIANG LLC	111 1ST AVE	660 ft
MARRY THE KETCHUP INC	95 1ST AVE	660 ft
TWO AND EIGHT GOURMET LTD	132 2ND AVENUE	665 ft
FTCCM LLC	103 1ST AVE	670 ft
39 ST MARKS INC	41 ST MARKS PLACE	675 ft
SADA TWO LLC	105 1ST AVE	685 ft
JUSTIFIED LLC	102 1ST AVENUE	700 ft
HUNG TA CORP	31 ST MARKS PLACE	715 ft
HOUSE OF HEALTH HEALING AND HAPPINESS INC, THE	405 E 6TH ST	715 ft
FENIX REST INC	1061 63 1ST AVENUE	725 ft
29 ST MARKS PLACE REST INC	29 ST MARKS PLACE	725 ft
W C O U RADIO INC	115 1ST AVENUE	750 ft

Pending Licenses within 750 Feet

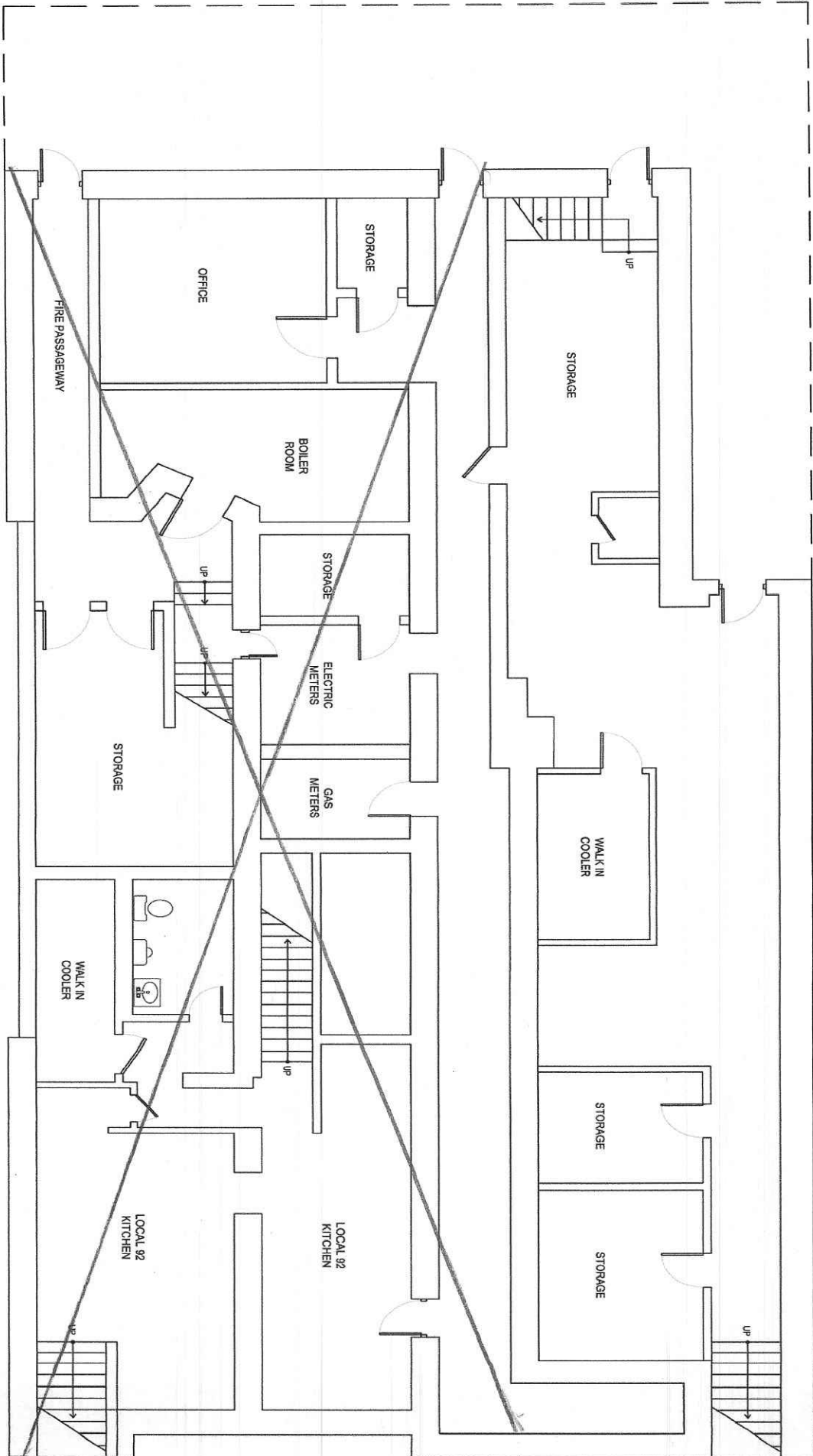
Name	Address	Approx. Distance
GOLDEN CREPES II INC	82 2ND AVE	195 ft
HKOOK CORP	324 E 6TH ST	300 ft
HORSE TRADE MANAGEMENT GROUP	85 E 4TH ST	475 ft
YORI NYC CORP	119 FIRST AVE	745 ft

Legend

On-Premise Licenses	
●	On Premises Liquor
▲	On Premises Wine and Beer
■	On Premises Beer
Off-Premise Licenses	
●	Off Premises Liquor
▲	Off Premises Wine
■	Off Premises Beer
Miscellaneous Licenses	
●	Pending Licenses
All Licenses	
●	On Premises Liquor
▲	On Premises Wine and Beer
■	On Premises Beer
●	Off Premises Liquor
▲	Off Premises Wine
■	Off Premises Beer
●	Waterfalls
●	Pending
Churches	
◆	Churches
Schools	
▲	Schools
Zones	
□	Community Boards
□	PASA_Precincts
□	Counties

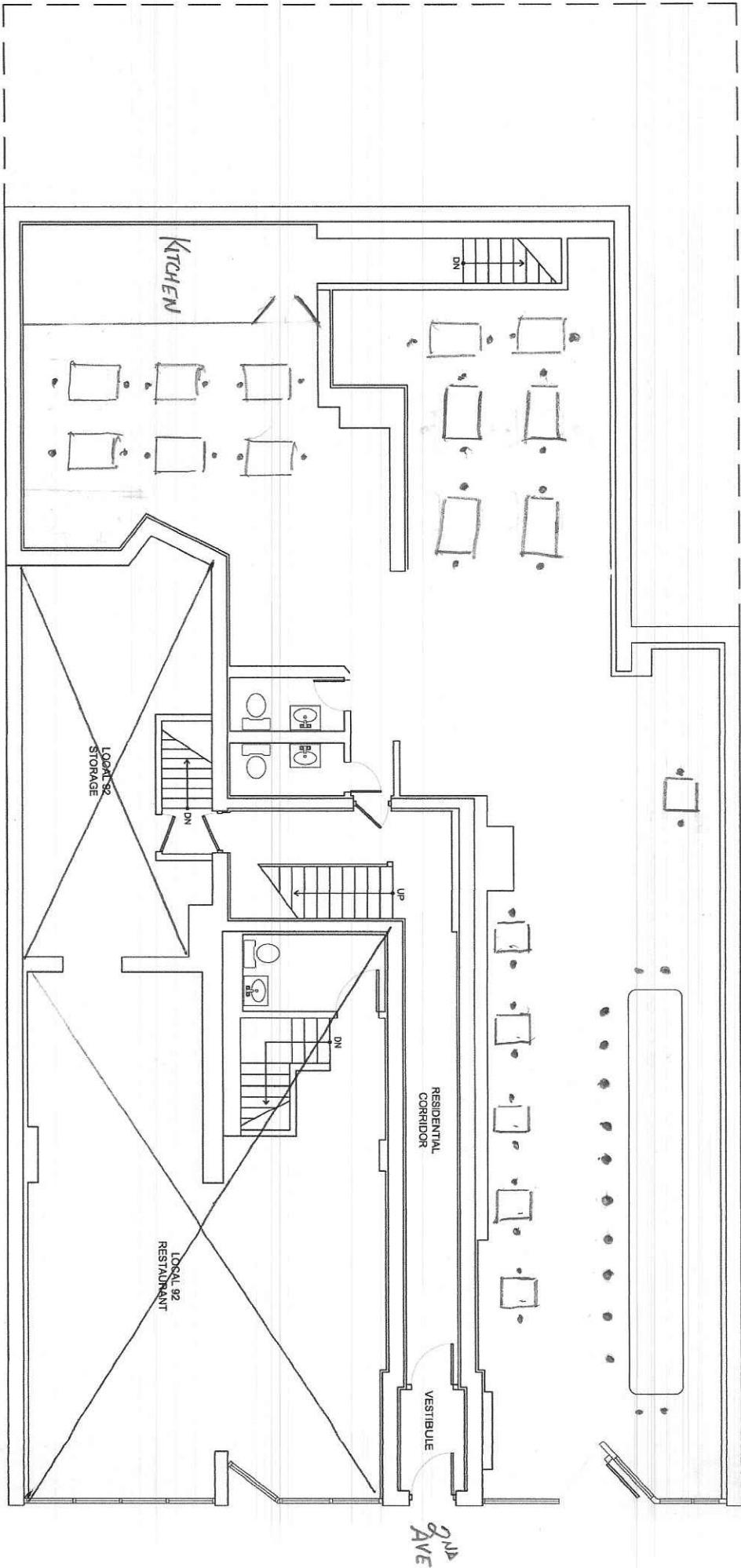


Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.



CELLAR PLAN
 92nd 2nd AVENUE

92nd
 AVE



1st FLOOR PLAN
 92 2nd AVENUE

SANDRO SHERROD
CHAIR

VICE-CHAIRS
RICHARD EGGERS, 1ST
CLAUDE L. WINFIELD, 2ND



THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD SIX
866 UNITED NATIONS PLAZA, SUITE 308
NEW YORK, NY 10017

DAN MINER
DISTRICT MANAGER

BEATRICE DISMAN, TREASURER
CHARLES BUCHWALD, ASST. TREASURER

AARON HUMPHREY
SECRETARY
KATHY THOMPSON
ASST. SECRETARY

March 25, 2015

Susan Stetzer
District Manager
Community Board Three
59 East 4th Street
New York, NY 10003

RE: 587 3rd Rest. Corp d/b/a Wharf Bar & Grill, 587 Third Ave btw E.38th & 39th Sts.

Dear Ms. Stetzer:

We are writing with regard to an establishment located in Community Board Six. To the best of our knowledge the above listed establishment does not have any adverse history within Community Board 6.

Our records indicate that this establishment has no recent community complaints.

Please feel free to contact the Board office with any additional questions or concerns.

Yours truly,

A handwritten signature in blue ink that reads "Dan Miner".

Dan Miner
District Manager

Cc: Attorney

Friends and business partners Ed Donovan and Chris Barsa have put together their 25 years of restaurant and bar experience to consistently offer excellent service and quality in a welcoming atmosphere. The expertise and passion for hospitality they put into their restaurants has given way to well liked and well respected neighborhood establishments in Manhattan.

Edward J Donovan

Experience:

Wharf Bar & Grill
Owner/Operator
New York, NY

March 2007 – Present

Town Crier
Owner/Operator
New York, NY

March 1998 – April 2006

- Manage all financial areas and oversee operational aspects of establishment. Set budgets and execute plans for sales and product purchase.
- Continually monitor restaurant and take appropriate action to ensure food quality service standards are consistently met.
- Hiring, training, and development of staff and management team.
- Network in local community to increase business profile.
- Coordinating and managing the entire operation of kitchen staff to maintain best possible service and food quality.
- Meet and greet customers and organize reservations. Provide customer support by resolving any complaints about service or food quality.

Christopher Barsa

Experience:

Wharf Bar & Grill
Owner/Operator
New York, NY

March 2007 – Present

Reservoir Bar & Grill
Managing Partner
New York, NY

September 1999 – January 2007

- Optimize profits by controlling food, beverage, and labor costs on a daily basis.
- Create innovative marketing campaigns to drive business.
- Oversee implementation of food and beverage programs along with developing new menus.
- Maintain high levels of cleanliness, organization, storage, and sanitation of food and beverage products to ensure quality. Consistently receive “A” grade from NYC Health Department..
- Schedule and direct staff in daily work assignments to maximize productivity.
- Coordinate administration, budget, payroll, staff and vendors.
- Maintain location in good standing with local community.

Security-Noise-Traffic Plan

Applicants will employ two licensed security guards weekend evenings and one on other evenings. Applicants are experienced licensed restaurant owners. The security guards and applicants will circulate inside and outside the premise and there will be security cameras throughout. Signs will be posted asking patrons exiting the premise to respect neighbors and leave the area quickly and quietly. Window will close at 10:00pm. The CD and digital music system will have sound limiter/compressor component.

Taxi/livery drivers will be asked not to wait and move quickly from front of premises after pick-up and drop-off. Party busses will not be allowed to come to establishment. Patrons with cars will be directed to parking garages and legal street parking.



92 Second Avenue
New York, NY 10003

Spirits ❖ Wine ❖ Beer

We take pride in using freshly squeezed juices, obtained locally and sustainably whenever possible. We make our own syrups, infusions, tinctures and bitters. Our creative bartenders know the classic cocktails and have spent many an hour mixing and testing new cocktail recipes for your enjoyment.

We have put the same passion and care into our beer & wine selections.
Sit back, relax and enjoy. Cheers!

COCKTAILS

Dirty Goose: Grey Goose Vodka, Splash Of Olive Juice. Ice Cold And Shaken Served With Two Stuffed Blue Cheese Olives. Served Up Or Rocks..... 11.

St. Hendricks: Hendricks Gin, Tonic Splash St. Germaine Served With Cucumber Garnish....11.

Sparkling Pear: Absolut Pear Vodka, Triple Sec, Lime Juice And Splash Of Ginger Ale...8.

Razzberry Cosmo: Stoli Razberi, Triple Sec, Lemon Squeeze Splash Of Cranberry. Served Straight Up Or On The Rocks.....9.

Signature Margarita: A Frothy Margarita With Patron Silver Tequila, Cointreau, Sour Mix, Fresh Squeezed Lime Juice And An Orange Slice. Served Straight Up Or On The Rocks....11.

JD Honey Lemonade: Jack Daniels Honey And Lemonade Garnished With Cherry Served In A Mason Jar....8.

Cinnamon Toast: Captain Morgan Spiced Rum And Apple Cider Over Ice In Pint Glass.... 8.

Celery Gin Rocks: Bombay Sapphire Dry Gin, Celery Syrup, Squeezed Lemon W/Peppercorn Rim....9.

Espresso Noche: Stoli Vanil Vodka, Espresso Liqueur Over Bailey's And Touch Of Nutmeg....9.

Kentucky Smash: Knob Creek Straight Rye Whiskey, Basil, Pear Syrup, Ginger Beer....8.

Ginger Rose: Bombay Sapphire Dry Gin, Rosemary And Lavender Syrup, Squeezed Lime, Ginger Beer....9.

SOB: Avion Reposado, Sambuca, Fresh Squeezed Lime, Honey, Salt, Cucumber, Chai Bitters, Soda....10.

Double Barrel Manhattan: Bulliet Bourbon, Knob Creek Straight Rye, Sweet Vermouth, Bitters....9.

Airmail: Bacardi Gold Rum, Lime, Honey, Champagne....8.

DRAUGHT BEER

Spaten Franziskaner Hefe-Weiss German Hefeweizen · 5.0 ABV · Deep golden color. Natural cloudiness, with yeast. Crispy, refreshing, spicy and fruity....8

Blue Point Toasted Lager Amber Lager/Vienna · 5.5 ABV · Copper color. Made from six different malts. Displays a balanced flavor of malt and hop which makes it easy drinking. “Toasted” refers to a direct-fire brew kettle which imparts a toasted flavor....7

Bell's Two Hearted Ale India Pale Ale (IPA) · 7.0 ABV A significant malt body balances this hop presence; together with the signature fruity aromas of Bell's house yeast, this leads to a remarkably drinkable American-style India Pale Ale....7.

Goose Island IPA India Pale Ale (IPA) · 5.9 ABV · “A hop lover's dream” with a fruity aroma, set off by a dry malt middle, and long hop finish....7

Brooklyn Summer Ale Golden Ale/Blond Ale · 4.5 ABV Refreshing and flavorful, but not too heavy. German and American hops lend a light, crisp bitterness and a citrus/floral aroma....7

Blanch de Bruxelles Witbier · 4.5 ABV · Large percentage (40 %) of wheat gives it a natural cloudiness. Spice aromas of coriander and bitter orange peels are added during brewing process. Un-filtered brewing method, which includes infusion, is very slow. Fresh and mellow flavor with hints of orange....8

Rogue Ales Chocolate Stout · 6.3 ABV · Ebony color with rich creamy head. Mellow flavor of oats, chocolate malts, and real chocolate are balanced perfectly with the right amount of hops for a bittersweet finish....7

Stella Artois Pale Lager · 5.2 ABV · Classic Belgian lager, golden in color with exceptional clarity and a spicy hop character....7

Bud Light Pale Lager · 4.2 ABV....5.50

Yuengling Lager Pale Lager · 4.4 ABV....6

Coney Island Mermaid Pilsner · 5.0 ABV · Light-bodied, crisp-drinking, nicely hopped. A heavy-handed addition of rye malt adds a mild spiciness, which is balanced by a light, fruity, floral hop aroma.... 7

Lagunitas IPA India Pale Ale (IPA) · 6.2 ABV · Recipe formulated with malt and hops working together to balance it all out on your 'buds so you can knock back more than one without wearing yourself out. Big on the aroma with a hoppy-sweet finish....7

BOTTLE BEER

Brooklyn Blast! *Big IPA*
Dogfish Head 60 Minute IPA
Abita Purple Haze
Duvel
Heineken
Amstel Light

Sixpoint Sweet Action *12 oz can*
Corona
Budweiser & Bud Light
Coors Light
Guinness Draught Can
Magners Cider



RED WINE

Glass / Bottle

Pinot Noir

Byron, Santa Barbara, 2012.....12 / 44

Syrah

Domaine Durand, Rhône, France 2011.....10 / 37

Malbec

Bodega del Desierto 25, La Pampa, Patagonia, Argentina 2010.....11 / 40

Merlot

Raymond, "R Collection" Lot No. 3, California 2012.....9 / 33

Cabernet Sauvignon

Clos du Bois, "Reserve", Alexander Valley 2011.....12 / 45

WHITE WINE

Glass / Bottle

Chardonnay

Flo, California 2012.....8 / 29

Pinot Grigio

Riff, "Terra Alpina", Delle Venezie 2013.....8 / 29

Riesling

Eugen Müller, "Forster Mariengarten", Kabinett, Pfalz, Germany 2012.....9 / 34

Sauvignon Blanc

Santa Ema, "Selected Terroir", Maipo Valley, Chile 2013..... 9 / 33

APPETIZERS

Chipotle Hummus: toasted pita points...8.95

PEI Mussels: fennel, celery, chorizo, salsa verde, garlic bread...10.95

Crispy Rice Balls: butternut squash-sage, infused rice, mozzarella center...8.95

Short Rib Sliders: cheddar, pickled onions, port aioli sauce...11.95

Fried Cheese Ravioli: house made ravioli, herbed ricotta, grated parmesan, our fresh marinara...9.95

Mac n Chz: aged white cheddar, reggiano, truffle oil, bread crumb topping...8.95

Flatbreads:

Margherita- mozz , plum tomato, fresh basil...7.95

Brushetta- fresh mozzarella, roasted cherry tomato, pesto sauce...7.95

Buffalo Chicken- with melted bleu cheese and vodka sauce...8.95

Satay Chicken Tenders: Sesame-Peanut Dipping Sauce...10.95

Philly Cheese Steak Spring Rolls: horseradish cream, chipotle aioli...10.95

Crispy Chicken Wings: choice of buffalo, bbq, teriyaki, chili garlic...10/7.95 ...20/13.95

SALADS

Quinoa & Barley Salad: quinoa, barley, sun dried cranberries, toasted almonds, fresh mangoes, arugula, passion fruit dressing...11.95

Baby Spinach: roasted bosc pears, goat cheese, toasted pecans, champagne vinaigrette...10:95

Cajun Cob Salad: cajun seasoned grilled chicken breast, chopped mixed greens, tomatoes, cucumbers, bacon, sweet corn, boiled eggs, scallions, crumbled blue cheese, fresh avocado, creamy ranch dressing...13.95

Herbed Grilled Chicken Salad: marinated char-grilled chicken breast, spring mix greens, romaine lettuce, tomatoes, endive, edamame, black olives, multigrain croutons, pearlina mozzarella cheese, balsamic vinaigrette...11.95

Aloha Shrimp Salad: crispy coconut shrimp, mixed greens, fresh mangoes, seasoned pecans, pineapples, red peppers, red cabbage, island passion fruit dressing, topped with crispy plantains chips...14.95

SANDWICHES

(choose hand cut fries or side salad)

Sliced Steak: marinated skirt steak, mozzarella, au jus, garlic bread...13.95

B.L.T.A.: apple wood smoked bacon, lettuce, tomato, avocado, shallot aioli, sourdough bread...8.95 • add grilled chicken...3.

Veggie Sandwich: spinach, zucchini, peppers, cremini mushrooms, mozzarella, sun-dried tomato pesto, ciabatta...9.95

EJ Burger: custom blend of chuck, brisket & short rib, caramelized red onion, apple wood smoked bacon, cheddar cheese, brioche roll...12.95

Pan Roasted Catfish: chipotle-chili mayo, brioche roll, cilantro-lime slaw...13.95

ENTREES

Chicken Breast: stuffed with arugula, chorizo, gruyere, quinoa & barley, white wine pan jus...16.95

Cavatelli & Pulled Braised Short Ribs: asparagus, cremini mushrooms, shallot & roast tomato ragu...19.95

Hanger Steak: cremini mushrooms, red wine reduction, grilled asparagus, roasted red potatoes...22.95

Red Wine Braised Lamb Shank: chive mashed red potato, root vegetables...21.95

Pan Seared Sea Scallops & Shrimp: roasted fennel & herb risotto, garlic spinach, smoked tomato vinaigrette...18.95

Roasted Chilean Sea Bass: lobster butter, roasted red potatoes, bok choy...19.95

SIDES

(each... 5.)

Crispy Baked Kale
Grilled Asparagus
Sautéed Spinach

Fries
Mac n Chz
Chive Mashed Red Potato