

Small Plates

SLICKER SLIDERS* 16

Crostini, filet mignon, tomato jam, whipped goat cheese and cornichons

WHIPPED GOAT CHEESE BRUSCHETTA 🌿 9

Sweet Balsamic cherry tomatoes, basil, aromatics, toasted whipped goat cheese

SEARED AHI TUNA CROSTINI* 16

Sesame-crusted Ahi nestled in Ginger Lime soy vinaigrette, spinach, red cabbage on an avocado crostini

CARPACCIO OF BEEF* 17

Thin sliced filet of beef, caper berries, cornichons, shaved parmesan, toasted crostini, baby arugula, and lemon shallot vinaigrette

GRILLED PORTOBELLO MUSHROOM ♥ 🌿 14

Marinated and grilled portobello cap, sautéed spinach, and garlic aioli

SPICY OCTOPUS 🌿 16

Tenderized, marinated, and grilled octopus, olives, capers, slightly spicy, yet sweet herb vinaigrette

SHRIMP + OCTOPUS CEVICHE 14

Diced shrimp & octopus, fresh fruits & vegetables marinated in fresh citrus juices

BEEF BRADENTON* 14

Pan-seared beef filet, savory mushroom, and fontina cheese wrapped in a flaky filo pastry on greens with balsamic glaze

GRILLED POLENTA ♥ 12

Garlic herb polenta, Arugula, chargrilled tomato and balsamic

CHARCUTERIE PLATE 16

Chef's choice of fine Boar's Head charcuterie with olive, cornichons, mustard, house jam, toasted crostini

CHEESE PLATE 🌿 14

Chef's choice of cheese served with assorted accompaniments.

THE CITY SLICKER 26

Our Combined Meat and Cheese boards for the total charcuterie experience

OYSTERS* 🌿 1/2 DOZEN - 15 DOZEN - 28

Raw on the half: with Mignonette sauce

Sunny side up: with bacon, herbs, and sundried tomato cream

Salads

CAESAR* OR HOUSE 9

With Chicken or Shrimp 15

POKE BOWL* 🌿 16

Ahi Tuna spiked with our house poke', cucumber, scallion, wakame salad, pickled carrot, radish, red cabbage, black sesame and Wasabi cream on greens

THE MICHIGAN 🌿 14

Greens tossed in our house lemon shallot vinaigrette, topped with strawberries, blueberries, candied almonds and feta



"For Goodness Sake"

- ♥ Vegan
- 🌿 Vegetarian
- 🌿 Gluten Free

Soup Du Jour RUSTIC MUSHROOM

9 ♥

Sides

- SIDE CAESAR SALAD 5
- PATATAS BRAVAS WITH ROMESCO 5
- ARROZ CONGRI 4
- STEAMED BROCCOLI 4
- CORTEZIAN POTATO SALAD 4
- SIDE HOUSE SALAD 5

Entrees

PETITE FILET*

29

House cut petite filet with portobello mushroom, and sautéed spinach

SHRIMP GAMBITTO

18

Pan-seared shrimp, grilled tomato, fresh mozzarella, shaved parmesan, fresh basil, spaghetti tossed in our sweet-and-spicy Gambitto sauce.

Vegetarian option: Sub shrimp with sauteed vegetables 

SHRIMP BLT

16

Grilled shrimp & Applewood Bacon on grilled sourdough with tomato, avocado spread, arugula and garlic aioli.

Served with Cortezian Potato Salad.

CORTEZIAN MELT

13

Danish fontina, pesto, sliced tomato. Served with Cortezian Potato Salad.

CUBANO

15

House-roasted mojo pork, sliced ham, swiss, pickle and mustard, pressed into a local Cuban bread.

Served with Arroz Congri.

BANH MI

14

Spicy smoked pork belly, white bean pate, pickled root vegetable, cilantro, jalapeno on a crusty Vietnamese baguette. Served with Cortezian Potato Salad.

MARKET CATCH SANDWICH

MP

Grilled or blackened fresh catch, served on sourdough with avocado/garlic aioli, sliced roma tomatoes + arugula. Served with Cortezian Potato Salad.

ARROZ CONGRI AND MOJO PORK

17

Cuban black beans & rice with Mojo pork and fruit salsa, onion, cilantro, and orange

ARROZ CONGRI CON POLLO

17

Mojo marinated chicken breast with Cuban black beans & rice, fruit salsa, onion, cilantro and orange

CHEF'S FLATBREAD OF THE DAY

Kids

GRILLED CHEESE 9

MAC N' CHEESE 7

BUTTERED PASTA 9

GRILLED PEANUT BUTTER & JELLY 9

Desserts

 CHAI LATTE CRÈME BRULÉE WITH STRAWBERRIES 9

KEY LIME PUDDING CAKE WITH ALMOND + FRUIT 9

 ICE CREAM FROM TYLER'S 7

BOURBON-GLAZED BREAD PUDDING 9