

BUBBLE BITES

The Bubble Asparagus **GF**

Fresh asparagus enrobed with a creamy Caesar dressing and dusted with Parmesan cheese - 6

Champagne Poached Shrimp * **GF**

Five jumbo shrimp poached in champagne and served with a citrus and mild cocktail sauce - 14

Southern Calamari

Southern style fried calamari topped with crispy onions and served with a wasabi cream sauce and hot garlic sauce - 12

B's Cheeses and Charcuterie **GF**

Chef's selection of three cheeses and cured meats served with warm toast and crackers and herb infused honey - 14

Tuna Tartare Tower * **GF**

Sushi grade marinated tuna served with a roasted garlic aioli and herb seasoned wonton chips - 14

Kettle Chip and Dip

Kettle chips and magic seasoning teamed up with a cooling, maytag blue cheese topped with crispy prosciutto bits. Keep coming back to this chip and dip classic - 9

Truffle Fries **GF**

Crispy French fries, tossed with sea salt, Chef Jaime's fine herbs and white truffle oil - 9

Sweet and Sour Meatballs **GF**

Perfect for sharing, these homemade and hand-rolled meatballs are glazed in our own tangy sauce - 12

Lobster Avocado Rolls

Sumptuous, crispy rolls filled with a mixture of lobster, fine herbs, fresh avocado and Chef's chili sauce - 14

Lamb Lollipops * **GF**

Four rosemary marinated, grilled lamb lollipops served with Chef Jaime's mint jelly - 16

Smoked Salmon Carpaccio * **GF**

Three smoked salmon toastini with Chef's custom herb cheese spread and crisp capers - 11

Beef skewers

Four marinated beef tips and vegetables grilled to perfection accompanied by a rosemary balsamic reduction and a side of smoke tomato aioli - 11

SALADS

Chopped Chicken Salad

Marinated grilled chicken served with a fresh chopped salad and lightly tossed with blue cheese, crispy bacon, diced red onions, cucumbers, feta cheese, black olives and sweet baby carrots - 13
Without chicken - 9 / with shrimp - 18

The Caprese **GF**

An Italian classic "delice" bowl with fresh cherry tomatoes, soft mozzarella balls, capers, basil chiffonade and a chef's rosemary balsamic - 13

Grilled Caesar

Half of a heart of romaine brushed with a house infused oil, grilled and served with Chef's herb croutons and shaved parmesan - 10
With chicken - 14

The Wedge

This classic is served with a smooth twist of blue ranch dressing, crispy prosciutto, cherry tomatoes and a Chef's herb toast - 9
With chicken - 13

The Goat Berry Salad **GF**

Chopped salad served with creamy goat cheese crumbles, Chef's berry vinaigrette, fresh herbs and herb toast - 13

El Santa Fe **GF**

Marinated grilled chicken served over fresh, crispy iceberg and topped with Chef's black bean and pepper chutney - 12
With shrimp - 17

LETTUCE WRAPS

Tuna Tartare * **GF**

Freshly diced sushi grade tuna mixed with red onions, cucumbers, chives and a special house, citrus roasted garlic aioli, topped with crispy onions for just the right crunch - 14

Garden Vegetable **GF**

Chef's seasonal choice of vegetables, lightly pan seared with house butter and herbs finished with a house rosemary balsamic - 10

Asian Chicken **GF**

Sautéed chicken bites with a perfect mild sweet Asian glaze, topped with green onions and crispy wontons - 13

Lobster Avocado

A creamy mix of lobster bites, fresh diced avocados, shallots, fine herbs with a hint of citrus and a lime tequila gastrique - 14

SANDWICHES

Bubble Burger *

A half-pound of 100% USDA Choice beef on a freshly baked bun served with lettuce, tomato, and onion and a side of herb white truffle fries or vegetables - 10
Add Cheese: American, cheddar, mozzarella, smoked gouda - 1 each
Extras: Bacon, Jalapeños, Jalapeno Relish - 1 each

Chicken Jalapeño

Marinated grilled chicken served in a roll with a cilantro aioli and topped with Chef's jalapeño relish and served with a side of herbed white truffle fries or Chef's vegetables - 13

The Veggie Burger

House blended vegetable patty served with a smoked tomato aioli with a side of herbed white truffle fries or Chef's vegetables - 12

Beef and Toastini

Marinated grilled tender beef served on warm toast and the perfect horseradish cream topped with Chef's Onion Jam - 12

FLATBREADS

Margherita

Our version of the classic served on Naan bread topped with mozzarella, tomatoes, fresh herbs and a house basil oil - 12

BBQ Chicken

Herbed grilled chicken, roasted red pepper, red onion, fine herbs, cheese and smoked BBQ sauce served on a Naan flatbread - 14

Chicken Cordon Bleu

A twist to the French classic served on Naan bread and featuring chicken, ham, mozzarella cheese, fine herbs and a blue ranch dressing - 14

Bacon and Brie

Naan bread topped with bacon bites, creamy brie, green onions and finished with a hint of pineapple gastrique - 14

Hummus Flatbread

The perfect amount of hummus, red onions, red pepper, black olives, feta cheese and fresh cucumbers on Naan bread - 12

Vegetable Flatbread

Seasonal medley of vegetables, house rosemary oil, blended cheeses and a touch of Chef Jaime's rosemary balsamic - 13

ENTREES

Mahi Mahi Tartare Cup * **GF**

The unique combination of fresh fish, avocado, shallots, dill, lemon juice and zest, capers and chives served in a fried taco cup drizzled with a lime tequila gastrique - 18

Prosciutto Wrapped Scallops * **GF**

Four jumbo scallops wrapped in cured prosciutto and seared with house butter; all served with a beet puree, seasoned vegetables and a lemon herbed beurre blanc - 24

Grilled Fish aux herbes *

Your choice of marinated mahi mahi or salmon served over lemon rice, with Chef's vegetables, pineapple chutney and a pineapple gastrique - 22

Chicken Mediterranean

Grilled chicken breast with a Mediterranean vegetable stew over lemon rice - 17

Chicken Française **GF**

Pan seared chicken breast a la française with sautéed vegetables finished with a lemon caper beurre blanc - 21

The Filet *

Tender marinated steak grilled to your taste, herbed white truffle fries, Chef's vegetables and a house roasted garlic aioli - 27

Asian Ribs **GF**

Tender ribs, glazed to perfection with a sesame ginger sauce and served with herbed white truffle fries and seasoned vegetables - 18

DESSERTS

Molten Chocolate

Delicious chocolate cake filled with a chocolate ganache served with an ice cream topping, house berry coulis and a chocolate straw - 7

Ice Cream Martini

Traditional vanilla ice cream served with your choice of chocolate syrup, berry coulis or caramel sauce - 6

Trio Cupcake

Can't decide on what you want, then get the trio of goodness – white chocolate Godiva, Butterfinger, and peanut butter - 9

Executive Chef - Jaime Colin **Sous Chef - Gerrell Cox**

GF Gluten Free **GF** Gluten Free w/ modifications

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