

TABLE | 45

Appetizers

Fried Calamari & Shishitos 14
fire roasted onions, unagi sauce

Seared Scallops 15
potato & gouda puree, fig molasses, candied apple

Margherita Flatbread 14 VEG
fresh mozzarella, tomato, garlic, basil

Naan 7 VEG
house made, hummus, cucumber mint raita

Tandoor Roasted Lamb Lollipops 17 GF
smashed chickpea salad, cucumber raita

Shakshouka Toast 13 VEG
tomato fondue, fried egg, feta cheese, rye bread

Chef Selected Cheese Plate 8/12/16 VEG
Choice of 2, 3, or 4 cheeses with accompaniments

'Nduja Flatbread 15
spicy pork smear, gouda cheese, watercress, pomegranate reduction, chimichurri oil

Soups & Salads

Soup of the Day 5/8

Red Lentil Soup 5/8 GF V

Chef's Mixed Garden Greens 10 GF DF V
garden vegetables, EVOO, white balsamic

Table 45 Caesar 12
artisan romaine, marinated anchovy, parmigiano reggiano, buttered croutons, asiago peppercorn dressing

Frisée & Pear 14 GF
Great Lakes Growers greens, feta cheese, candied walnut, Bartlett pears, miso cilantro vinaigrette

Lentil Niçoise 16
watercress, asparagus, cherry tomato, soft boiled egg, mixed olives, pickled onions, lemon vinaigrette

Warm Kale 14 VEG
Bauman Orchards apples, brined broccolini, truffle fried onions, bleu cheese, mustard seed vinaigrette

Proteins

Grilled Chicken Breast 9

Seared Atlantic Salmon 11

Sautéed Garlic Shrimp (4) 12

Seared Jumbo Scallops (2) 12

Grilled Certified Angus Strip 14

Sushi & Raw Bar

Table 45 Roll 18 GF
shrimp tempura, tuna, togarashi, cucumber, avocado, sambal aioli, eel sauce

Rainbow Roll 19 GF
tuna, hamachi, cured salmon, crabstick, cucumber, eel sauce

California Roll 14 GF
crabstick, cucumber, avocado aioli

Firecracker Roll 18
spicy salmon, Hamachi, avocado, red pepper, cream cheese, wasabi peas, unagi sauce, tobiko

Spicy Tuna Roll 15 GF
yellowfin tuna, house spicy sauce, cucumber, avocado, tempura crunchies

Tuna Poke 15
ponzu marinated ahi, avocado, cucumber, piquillo pepper, carrot, wakame, wasabi aioli, wonton crisps & sushi rice
V option: fried shiitake

Edamame 9 V
sea salt, black garlic dipping sauce

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~Applicable Sales Tax Will be Added to Your Bill ~18% Gratuity Added to Parties of Six or More~

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. **GF** (Gluten Free), **VEG** (Vegetarian), **V** (Vegan), **DF** (Dairy Free)

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Entrée

Tandoor Roasted Salmon 30 GF

Togarashi butter, baby carrots & bok choy sautéed in ponzu

Pan-Roasted Springer Farms Chicken 25 GF DF

balsamic glaze, grilled asparagus, watercress & cherry tomato, pine nut puree

Grilled Strip Steak 42 GF

chimichurri oil, herb roasted redskins, baby carrots

Grilled Andouille & Shrimp 38 GF

aleppo cream sauce, braised greens, black-eyed peas, dirty rice

Ricotta Gnocchi 24

sautéed kale, fresh herb gremolata, brown butter sauce & basil

Grilled Vegetable Plate 22 GF V

parsnips, mushrooms, baby carrots, sautéed kale, fried rice cake, mint & beet emulsion

ADD Scallop +12

Center Cut Certified Angus Beef Tenderloin 55 GF

asiago twice baked potato, grilled broccolini, marrow butter, red wine reduction

Striped Bass 38 GF

seasonal mushrooms, broccolini & pine nuts, tarragon mustard sauce

Grilled Yellowfin Tuna 36 GF

salsa verde, confit potatoes, grilled romaine

Grilled Mahi Mahi 36

olive, caper & roasted tomato ragout, roasted potatoes, grilled romaine

Seared Sea Scallops 32

lemon butter sauce, asparagus, cherry tomato, seasonal mushrooms, gruyere

Table45 Burger 18

crisp lettuce, melted tomato, pickled red onion, basil mayo

Add-ons: Avocado 1.5, Fried Egg 1.5, Cheese 1.5, Bacon 2

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