

TABLE | 45

Appetizers

Fried Calamari & Shishitos 14
fire roasted onions, unagi sauce

Seared Scallops 17
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

Tempura Fried Asparagus 14 VEG GF V
oat milk batter, harissa tomato sauce, truffle fried onions

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

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

Proteins

Grilled Chicken Breast 10

Seared Atlantic Salmon 12

Sautéed Garlic Shrimp (4) 13

Seared Jumbo Scallops (2) 13

Grilled Certified Angus Strip 16

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 45 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 60 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 Mahi Mahi 36

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

Kona Rubbed Short Rib 30 GF

Sautéed kale, blue cheese grits, natural jus

Seared Sea Scallop Pasta 35

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

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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