# Felicia
RESTAURANT & BAR

## SMALL PLATES
-SHAREABLES-

PROSCIUTTO & FRESH MOZZARELLA BRUSCHETTA
roasted red peppers, arugula, balsamic glaze, grilled crostini points 20

CRAB CAKE
sweet lump crab, arugula, red onion, spicy aioli 25

MARKET TACOS, 3PCS
*ask your server for today's preparation MP*

ARANCINI BITES
crispy parmesan risotto bites, romesco sauce 16

BUTCHER'S BLEND MEATBALLS, 4PCS
beef, pork & veal meatballs, pomodoro sauce, fresh basil 18

SHISHITO PEPPERS
blistered shishito peppers, sesame soy 20

STUFFED PORTOBELLO MUSHROOM
sautéed spinach, herbed goat cheese,
san marzano pomodoro, bread crumb dusting 18

LAND & SEA
kung pao calamari & honey-garlic bbq boneless chicken 25

MEDITERRANEAN BABY LAMB CHOPS
herb marinated, baby arugula, tomato, cucumber,
red onion, crumbled feta, olives, red wine vinaigrette 24

## FROM THE GARDEN

WARM GOAT CHEESE SALAD
pistachio crusted goat cheese, grilled asparagus,
mixed greens, belgium endive, pear, yuzu dressing 16

ROASTED BEET SALAD
fresh arugula, crumbled goat cheese,
candied walnuts, citrus vinaigrette 16

CAESAR SALAD
crisp romaine, signature caesar dressing,
parmesan, baked pita crouton 15

ASIAN NOODLE SALAD
chinese cabbage, purple cabbage, cucumber,
rice noodles, avocado, crushed cashews, sesame seeds,
crispy wanton, carrot ginger dressing 18

ADD TO ANY SALAD
*chicken 10 | shrimp 13 | steak 16 | salmon 12*

## ON THE SIDE

HOUSE FRITES.....10
GRILLED ASPARAGUS.....12
SAUTÉED SPINACH.....12
ROASTED BROCCOLINI.....12
GARLIC MASHED.....12
TRUFFLE-PARMESAN FRIES.....12

## OYSTERS & RAW BAR
-SHAREABLES CONT'D-

OYSTERS ON THE HALF SHELL
mignonette sauce, cocktail sauce, lemon wedge MP
*ask your server for today's selections*

ROASTED OYSTERS
fresh local oysters, creamed spinach, parmesan cheese 22

TUNA TARTARE
sushi grade tuna, avocado, citrus vinaigrette, plantain chips 25

CRISPY RICE NIGIRI, 6PCS
bluefin tuna, ponzu, sriracha aioli, crispy rice 22

## SHAREABLE FAVES

CRISPY BRUSSELS SPROUTS
roasted garlic goat cheese OR sriracha aioli 16

KOREAN BARBECUE RIBS, 4PCS
slow cooked St. Louis ribs, vinegar slaw 24

SPICY CRUNCHY TUNA, 4PCS
chopped tuna, sriracha mayo, crispy rice flakes,
soy glaze, wasabi purée, sliced cucumber flat 19

SPANISH PAELLA CAZUELA
*- chef ray's signature entrée -*
shrimp, mussels, clams, chicken, chorizo,
saffron rice, shishito peppers 42

## ENTRÉES

PASTA GIARDINO
angel hair pasta, asparagus, roasted tomatoes,
sautéed spinach, shaved parmesan, garlic, EVOO 32
*add chicken 10 | add shrimp 13*

PAN SEARED SALMON
jasmine rice, coconut thai chili sauce, mango salsa 36

RUSTIC HERB CHICKEN
herb-marinated bone-in half chicken, garlic mashed potato,
sautéed broccolini, natural chicken jus 34

STEAK FRITES
16oz sliced NY Strip, parmesan-truffle frites,
choice of red wine jus or au poivre 58

SLOW-ROASTED SHORT RIB
garlic mashed potato, market vegetable,
red wine natural beef jus 40

UMAMI STEAKHOUSE BURGER
9.5oz steakhouse blend, roasted mushrooms,
arugula, truffle aioli, swiss, brioche bun, frites 26
*parmesan-truffle frites +5*

*a $6 sharing fee is applied for split entrées*

*Menu Reflects a Cash Discount | A 2.95% Processing Fee will be Applied to Credit Card Transactions | 20% Gratuity is Added to Parties of Six or More | No More Than Two Checks Per Table*
*Please inform your server of any allergies. *Consuming raw or undercooked meats, fish, shellfish or eggs increase your risk of food bourne illness, especially if you have certain medical conditions.*

GLUTEN FRIENDLY