

# THE SOCIAL

## *Sociables*

### EMPANADAS "AL FUEGO" 13

ask your server for weekly chef's ingredients

### HUMMUS 12

roasted garlic hummus, seasonal grilled veggies,  
served with toasted homemade bread

### COCONUT SHRIMP 18

crispy fried coconut shrimp, sweet and spicy chili sauce, lime

### CEVICHE 19

white fish, lime juice, lemon juice, red onion,  
served with seasonal chips

### 'LUCKY 7' DEVILED EGGS 16

garlic, sweet onion, relish, cayenne, sesame seeds, sea salt

## *Salads*

### HOUSE GREENS 12

spring lettuce mix, tomato, pickled onion, and house vinaigrette

### TOMATO AND ONION 13

blend of tomatoes, onion, italian herbs, oils, and vinegar

### CLASSIC CAESAR 16

romaine lettuce, caesar dressing, homemade croutons

ADD GRILLED CHICKEN 4  
ADD GRILLED AND CHILLED SHRIMP 7

### *for the little ones*

CHEESE PIZZA

CHICKEN TENDERS

UNCRUSTABLE PB&J

BRAT

9

*The little ones menu has the choice of:  
fries or tortilla chips, milk or juice*

## *Flatbreads*

### CHARCUTERIE 17

local selection of artisan charcuterie, mixed olives, roasted peppers,  
garlic oil, house sauce, mozzarella, provolone

### SPICY PEPPERONI 15

pepperoni, mozzarella, house sauce, red peppers

### AL FUNGI 14

sauteed wild mushrooms, mozzarella, truffle oil

## *Dinner Plates*

### BAVETTE STEAK 39

grilled flank steak with chimichurri sauce,  
served with roasted potatoes

### CRISPY RAINBOW TROUT 37

pan seared filet of trout, sea salt, butter,  
served with chickpea "guiso"

### BROILED JERK CHICKEN 33

herb brined chicken, 'pico de gallo' sauce, garlic jus,  
served with roasted potatoes or 'coconut rice'

## *Sweets*

### FRIED TEMPURA CHEESECAKE 11

cheesecake dipped in a light tempura coating,  
served with seasonal fruit topping

### CHOCOLATE CHIP COOKIE SKILLET 13

homemade chocolate chip cookie,  
served with vanilla ice cream and chocolate sauces

***20% of service gratuity charge will be automatically  
charged for tables of ten people or more***