



BEE SIDE

BALCONY

GRAZING BOARDS

Trio of Dips + veggie crudité | 6
artichoke hummus - tzatziki - spicy htipiti - toasted pita | 17

Bee's Board + extra pita | 5
dips - cheeses - charcuterie - accoutrements - pita | 29

STARTERS

Crab Cake
panko crusted blue lump crab - arugula - remoulade | 18

Octopus Ceviche
tomato - pineapple - cucumber - onion - jalapeño - tortilla chips | 18

Meatballs
lamb & beef - san marzano tomato sauce - feta | 17

Escargots De Bourgogne
roasted snails - garlic herb butter - toast | 18

Oysters Côte D'Azur
grilled oysters - garlic pernod cream sauce | 18

Mussels Maison + extra toast | 6
garlic white wine cream sauce - chili flakes - toast | 26

Mussels Espanola
san marzano tomato sauce - chorizo - white wine - garlic - toast | 26

SALADS | SOUP

Beeside Salad
mixed greens - greek salad veggies - olives - feta - tzatziki | 15

Caesar Salad*
romaine - herb parmesan croutons - anchovy-olive tapenade | 16

Arugula Beet Salad
honey goat cheese - spiced walnuts - champ vin - balsamic glaze | 17

Cioppino Soup
seafood stew - tomato white wine broth - toast | 17

FROM THE SEA

Spanish Octopus
arugula salad - potatoes - bacon - lemon truffle vinaigrette | 34

Scallops
cauliflower purée - chorizo - mango citrus caviar - almonds - truffle oil | 43

Fjord Salmon*
broccolini puree - couscous medley - carrots - lemon beurre blanc | 38

Barramundi
asian seabass - mediterranean tapenade - olives - lemon - evoo | 34

Branzino Piccata
roasted whole fish - blistered tomatoes - lemon caper butter sauce | 44

Seafood Risotto
creamy saffron rice - seafood medley - parmesan | 42

Pesto Shrimp Linguini
walnut pesto - garlic lemon cream sauce - chili flakes | 36

FROM THE LAND

Pork Osso Bucco
braised pork shank - tomato mirepoix - white wine | 42

Jidori Chicken
rosemary potatoes - cipollini onions - spinach - demi glacé | 34

Bolognese
lamb & beef tomato ragu - pasta shells - cinnamon - nutmeg - parm | 29

Lamb Loin Chop*
bone-in lamb loin - confit garlic mashed potatoes - balsamic glaze | 36

Denver Steak*
8 oz. - chimichurri sauce - rosemary fries | 36

Filet Mignon*
8 oz. - au poivre peppercorn sauce - rosemary fries | 58

PLANT-BASED

Mediterranean Tofu
tempura crusted - quinoa - purple rice - veggies - cilantro lime vin | 28

BEEyoutiful Bowl
tempura tofu - arugula - quinoa - brussels - edamame - garbanzo - cucumbers - tomatoes - onions - avocado - lemon vinaigrette | 26

Veggie Pesto Linguini
seasonal veggies - walnut pesto - garlic lemon cream sauce | 28

SIDES FOR THE TABLE

Truffle Parmesan Fries 13	Shaved Brussel Sprouts w/ Bacon 11
Feta Fries 12	Sautéed Spinach 11
Rosemary Potatoes 12	Balsamic Beets w/ Walnuts 12
Garlic Mashed Potatoes 11	Veggie Risotto 12

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
20% gratuity will be added to parties of 6 and larger

CHEF'S MENU

3 COURSES | 55 PER PERSON

OPTIONAL WINE PAIRING | 35



APPETIZER

Beeside Salad

mixed greens - greek salad veggies - olives - feta - tzatziki dressing

Cioppino Soup

seafood stew - tomato white wine broth - toast

Salmon Croquette

panko crusted - roasted bell pepper cream sauce - pico tapenade - arugula - chili oil

ENTREE

Barramundi

asian seabass - mediterranean tapenade - olives - lemon - evoo

Pork Osso Bucco

braised pork shank - tomato mirepoix - white wine

Lamb Loin Chop*

bone-in lamb loin - confit garlic mashed potatoes - balsamic glaze

Denver Steak*

8 oz. - chimichurri sauce - rosemary fries

DESSERT

S'More Cake

graham cracker cake - chocolate ganache center - brûlée marshmallow

Churros

cinnamon-sugar - cream filling - caramel - whipped cream