



Small Plate Specials

Burrata Platter \$13.00

4 oz Burrata served with arugula, heirloom cherry tomatoes, EVOO, balsamic glaze and croutons.

Mango And Arugula Salad \$14.00

A fresh arugula and romaine lettuce topped with mangos, walnuts, and red onion. Drizzled with balsamic reduction

Harissa Shakshuka Mussels \$18.00

Fresh Steamed Mussels sauteed with our spicy Harissa Shakshuka, an Israeli stew consisting of crushed tomatoes, roasted red peppers and harissa (spicy!) slow roasted into a thick sauce

Citrus Marinated Olives \$12.00

House-marinated olive assortment made with green olives, Kalamata olives, black olives, and caper berries marinated in citrus, olive oil, garlic, fennel, cloves, rosemary, parsley, and red pepper flakes. Served with corn chips. Perfect option to pair with sipping mezcal

Spinach Puff Plate \$12.00

Four of our house-made spinach puffs: made with cream cheese, feta, parmesan and spices. Garnished with mixed greens

Main Course

Autumn Grilled Chicken Pizza \$22

Wood fired pizza made with house made red sauce. Topped with grilled chicken breast, rosemary and white wine marinated sweet potatoes, brussels sprouts, shallots, green apples and mozzarella cheese.

FFK Aloha Cheeseburger \$16.00

Angus beef patty, house-made pineapple chutney, swiss cheese, roasted jalapenos, lettuce, tomato, red onion, and mayonnaise. Served with fries

Ribeye with Peppercorn Sauce \$27.00

8 oz seared Ribeye steak topped with house-made peppercorn sauce, made with demi-glaze and spicy peppercorns. Served with vegetable and starch of the day

Jambalaya Risotto \$35.00

Creamy house-made risotto made with a cup of spicy, New Orleans style jambalaya made with slow-cooked okra, Andouille sausage, rich seafood base (contains shellfish), onions, peppers and carrots

Chicken Curry \$22.00

All-Natural chicken breast cooked in a creamy yellow curry sauce made with heavy cream, curry and onions. Served with vegetable of the day and starch of the day

Summer Salmon \$26.00

Pan seared fresh salmon, roasted beets topped with pistachio crumbles, arugula, and vegetables of the day

Blackened Mahi Mahi \$26.00

Fresh Mahi Mahi coated in blackening seasoning and grilled. Served With Vegetable And Starch Of The Day

Dessert Specials

Blackberry Peach Cheesecake

Cranberry Bread Pudding

****Join us for breakfast daily at 7am! Weekend Brunch served Saturday & Sunday 7am-2pm!****
Join us for Trivia Nights Every Thursday at 7pm!