



STARTERS

- Blistered Shishito Peppers** 11
olive oil, lemon, sea salt
- Chilled Watermelon Soup** 12
peach, tomato, cucumber, bell pepper, mint
- Seasonal Grilled Cauliflower** 14
Pecorino, caper lemon relish, red pepper coulis
- Avocado Toast** 14
tomato, feta, onion, basil, olive oil
- Floating Island Garlic Bread** 14
Asiago, creamy Gorgonzola, truffle shavings
- Seasonal Dips** 14
creamy ricotta, artichoke hummus; herbed focaccia
- Tuna*** 15
cucumber, radish, soy pearls, Srirach aioli
- Cheese Plate** 17
seasonal cheeses, dried fruit, marinated olives
- Pot of Mussels*** 18
shallots, butter, garlic, white wine, cilantro; herbed focaccia
- Di Parma Plate** 22
paper thin prosciutto di Parma, fig compote, marinated olives; grilled focaccia

SALADS

- Industry Signature Salad** 12
dill, parsley, tomato, fennel, carrot, watermelon radish, basil jalapeno vinaigrette
- “Knife & Fork” Caesar** 14
romaine heart, cherry tomato, black olive, shaved Parmesan
- Kale Quinoa** 14
pumpkin, orange, dried cranberry, radish, toasted almonds, apple cider vinaigrette
- Watermelon Salad** 15
feta, basil, caper berries, mint, mint jalapeño vinaigrette
- Chargrilled Octopus** 16
chorizo, baby potatoes, garlic fresh tomato, olive oil, oregano
- Burrata** 16
beet root carpaccio, apple sticks, toasted almonds, basil, saffron aioli
- Grilled Calamari** 17
cucumber, mango, avocado quinoa salad
- Hawaiian Lamb Sausage Skewer** 17
grilled pineapple, pepper; couscous-onion-mango-mint salad
- King Crab Cake** 18
IK tartar sauce, pickled onion, crispy capers, spicy lemon aioli, frisee salad

SIDES

- Butternut Squash & Cauliflower Gratin** 7
- Wood Oven Potato Curls**
garlic & rosemary 7 | add melted cheese 8

WOOD FIRED OVEN

- Grilled Lemon Chicken*** 22
free range half chicken, herb salad, potato curls
- Grilled Hanger Steak*** 26
garlic butter sauce, potato curls
- Braised Lamb Shank*** 26
green peas, asparagus, saffron risotto, port wine sauce
- Grilled Miso Marinated Salmon*** 27
tomato-ginger-jalapeno-pineapple salsa, seaweed salad, potato curls
- Oven-Poached Striped Bass*** 29
mussels, shrimp, tomato, chorizo, olives, peas, truffle butter
- Long Bone Duo Steak*** 61
3lb foot long bone-in ribeye, truffle port wine & Gorgonzola sauces, potato curls

WOOD FIRED PIZZA

- Bianca** 14
fresh mozzarella, aged Pecorino, ricotta, garlic olive oil
- Margherita** 15
crushed tomato, fresh mozzarella, basil
- Hot Apricot** 15
mozzarella, prosciutto, chives, honey Sriracha
- Burrata Verde** 16
spinach, blackberries, toasted almonds
- Soppressata Picante** 18
crushed tomato, shaved aged Pecorino, garlic
- Bacon Sweet Potato** 20
cheddar, rosemary, chipotle aioli, chives
- Herbed Goat Cheese** 21
goat cheese, baby arugula, wild mushroom, truffle oil

SIGNATURE PIZZA

- Diablo Pizza** 18
spicy cheese tortilla crust, chorizo ragu, American cheese, avocado aioli, jalapeño
- Pop Candy Land** 18
rainbow crust, cream cheese frosting, pop rocks, cotton candy
- Alligator Pizza** 20
crushed tomato, white cheddar, popcorn alligator, lemon aioli, chives
- Smoked Salmon*** 21
Nova Scotia, crème fraiche, red onion, fresh dill, crispy capers
- Guinness World Record 24K*** 2,000 (order 48 hours in advance)
Stilton, foie gras, platinum Ossetra caviar, truffle, 24K gold leaves
Add 1/2 oz. Almas Caviar 700

PASTA

- Cavatelli Verde** 18
arugula, wild mushrooms, asparagus, peas, fresh ricotta
- Lasagna ‘San Gennaro’*** 20
roasted eggplant, peppers, sausage; arugula salad
- Lobster Fumet*** 28
mussels, shrimp, white fish, octopus, black linguini, saffron sauce

DESSERT

- IK Sorbet** 12
homemade seasonal flavors, waffle cigar, fruit pearls
- Greek Yogurt Cheesecake** 12
vanilla bean & berry compote
- Lemon Tart** 14
raspberry coulis, fruit pearls, whipped cream, vanilla gelato.
- Chocolate River** 14
dark chocolate lava cake, coconut sorbet, berry coulis, whipped cream
- Industry Puff...Good to Share** 20
puff pastry, burnt sugar ice cream, whipped cream, toasted almonds, melted dark chocolate

20% gratuity added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.