



## February

FEBRUARY 1 – FEBRUARY 28

### S M A L L P L A T E S

- Calamari Fritti** with spicy Tuscan marinara and Parmesan-lime aioli 9.95
- Valencia Style Paella**, saffron rice with mussels, shrimp, chorizo sausage and chicken 11.95
- Moroccan Beef Meatballs** with cumin-cilantro yogurt sauce and feta cheese 10.95
- \*Mediterranean Hummus Dip** with grilled flatbread and extra virgin olive oil 10.95
- \*Housemade Savory “Pies,”** handcrafted mini pastries filled with pork, rosemary and aged cheddar 11.95
- Chef’s Selection of Handcrafted Cheese** Market Price
- Short Rib Sliders**, Certified Angus Beef® with caramelized onions and Roaring 40’s Blue cheese on housemade brioche buns, served with truffle fries 13.95
- Darn Good Burger**, local beef with herb mayonnaise and hand-cut fries, just ask for cheese 10.95
- Grilled Chicken Salad** with roasted red peppers, red onions, feta, walnuts and arugula tossed with garlic-oregano dressing 11.95
- \*Roasted Red Pepper, Caramelized Onion and Pesto Flatbread** 12.95
- Harissa Spiced Local Lamb, Feta, Arugula and Pecorino-Romano Flatbread** 12.95
- Potato Leek Soup** 3.95/4.95
- Soup for Today** Market Price

### E N T R É E S

*served with a simple tossed salad with house vinaigrette*

- Today’s Chef’s Selection** (Please ask your server) Market Price
- \*Pan Seared Scallops** topped with smoked paprika vinaigrette over piquillo-Manchego polenta and sautéed spinach 28.95
- Grape Leaf Wrapped Salmon** topped with chopped tomato and pine nut-raisin relish, over polenta and seasonal vegetable 24.95
- \*Wood Fire Grilled Duck Breast** with port wine-fig sauce over polenta and wilted greens 27.95
- \*Seared Cauliflower Steak** with roasted sweet potatoes, smoked paprika & macadamia nut pesto and sautéed spinach 16.95
- \*Beef & Truffled Mushroom Lasagna** with fresh mozzarella and sautéed spinach 19.95
- Chef’s Rotisserie Special** (Please ask your server) Market Price
- Baked Pecan Crusted Trout** with lemon beurre blanc, over polenta and seasonal vegetable 22.95
- Chef Hesling’s Whole Fish** (Please ask your server) Market Price
- \*Grilled All-Natural Berkshire Pork Chop** with tomato-white bean ragoût and wilted greens 26.95
- Wood Fire Rotisserie Chicken**, with leek and sherry cream, over mashed potatoes and seasonal vegetable 22.95
- Parmesan Crusted Chicken** layered with herbed goat cheese, topped with fried capers and lemon garlic sauce, over mashed potatoes and seasonal vegetable 19.95
- Beef Short Ribs**, Certified Angus Beef®, seared, then slowly braised with sherry and rosemary over mashed potatoes and seasonal vegetable 27.95
- Oak-Fired Certified Angus Beef® Filet Mignon** topped with black peppercorn sauce, over mashed potatoes and seasonal vegetable 31.95

\*Chef’s features February 1 – February 28

Say “Guilt Free” when ordering and if possible we will change the recipe to reduced sodium and fat.  
For other special dietary needs, please inform your server.