



September

SEPTEMBER 1 – SEPTEMBER 28

SMALL PLATES

- Garlic Crusted Ahi Tuna** with romesco and shaved Parmesan 11.95 **Spicy Mussels** with chorizo sausage, tomatoes, fresh cilantro and crostini 11.95
- Crispy Shrimp** with charmoula aioli 11.95 **Truffle Fries** with a Parmesan-lime aioli 4.95
- Calamari Fritti** with spicy Tuscan marinara 8.95 **Blue Crab and Spinach Dip** with lavosh crackers 11.95
- ***Carpaccio of Beef** with fresh mushrooms, pine nuts and shaved Parmesan 11.95
- Housemade Savory "Pies,"** handcrafted mini pastries filled with pork, rosemary and aged cheddar 10.95
- Cheese, Chef's Selection of Handcrafted Cheese** Market Price
- Moroccan Beef Meatballs** with cumin-cilantro yogurt sauce and feta cheese 10.95
- Valencia Style Paella**, saffron rice with mussels, shrimp, chorizo sausage and chicken 11.95
- ***Herb Crusted Goat Cheese Medallions and Heirloom Tomatoes** with local honey vinaigrette 11.95
- Beef Short Rib Sliders** with caramelized onions and Roaring 40's Blue Cheese on housemade brioche buns, served with truffle fries 12.95
- Darn Good Burger**, local beef with herb mayonnaise and hand-cut fries, just ask for cheese 10.95
- ***Confit Duck, Blue Cheese, Walnut and Spinach Flatbread** 12.95
- Roasted Red Pepper, Caramelized Onion and Pesto Flatbread** 12.95

SOUPS AND SALADS

- Grilled Chicken Salad** with roasted red peppers, red onions, feta, walnuts and arugula tossed with garlic oregano dressing (G) 11.95
- Grilled Tuna** with roasted red peppers, avocado and kalamata olives tossed with mixed greens and toasted cumin vinaigrette (G) 12.95
- Potato Leek Soup** 3.95/4.95
- Soup for Today** Market Price

ENTRÉES

- served with a simple tossed salad with house vinaigrette
- Today's Chef's Selection** (Please ask your server) Market Price
- ***Pan Seared Scallops** over saffron basmati rice and sautéed spinach, topped with citrus-tarragon beurre blanc and crispy pancetta 28.95
- Wood-Fire Grilled Duck Breast** with Chianti simmered cherries and ricotta cheese over polenta and seasonal vegetable 24.95
- ***Herb Crusted Cod** topped with roasted red pepper sauce, over mashed potatoes and seasonal vegetable 26.95
- ***Crispy Risotto Cake Napoleon** with herbed goat cheese, grilled portabello mushroom, creamy marinara and wilted spinach 16.95
- Schnitzel Holstein**, crisp herb-breaded veal scaloppini with fried egg and a lemon, anchovy and caper sauce over hand-cut fries 27.95
- Giacomo's Pork Rope Sausage** with cheese and parsley, simmered in tomato ragoût and topped with crispy polenta and broccoli raab 26.95
- ***Porcini Filled Pasta Purses** tossed with Giacomo's sweet Italian sausage, green peas, garlic and carbonara sauce 18.95
- Chef's Rotisserie Special** (Please ask your server) Market Price
- ***Wood-Fire Baked Chicken Breast** with a cacciatore style sauce of mushrooms, tomato and herbs over wilted spinach and polenta 19.95
- Grape Leaf Wrapped Salmon** topped with chopped tomato and pine nut-raisin relish, over polenta and seasonal vegetable (G) 23.95
- ***Wood-Fire Grilled Lamb Chops**, local honey glazed, with cilantro-yogurt sauce over a warm salad of cumin, carrot and red potato 31.95
- ***Mushroom Stuffed All-Natural Pork Tenderloin** with bacon and local apple ragoût over mashed potatoes and broccoli raab 25.95
- Chef Hesling's Whole Fish** (Please ask your server) Market Price
- Baked Pecan Crusted Trout** with lemon beurre blanc, polenta and seasonal vegetable 21.95
- White Wine Chicken**, from the rotisserie with petite onions, cherry tomatoes and white wine butter sauce over mashed potatoes and seasonal vegetable 22.95
- Parmesan Crusted Chicken** layered with herbed Goat Lady cheese, topped with fried capers and lemon garlic sauce, over mashed potatoes and seasonal vegetable 18.95
- Beef Short Ribs**, seared, then slowly braised with sherry and rosemary over mashed potatoes and seasonal vegetable 27.95
- Grilled NY Strip Steak** with cilantro-lime sautéed peppers and crispy polenta 31.95
- Oak-Fired Angus Filet Mignon** with black peppercorn sauce and "tobacco" onions with mashed potatoes and seasonal vegetable 31.95

*Chef's features September 1 – September 28

Selections marked (G) are available in a Guilt Free™ option. Say "Guilt Free" when ordering these selections and we will change the recipe to reduced sodium and fat. For other special dietary needs, please inform your server.