



September

SEPTEMBER 1 – SEPTEMBER 28

SMALL PLATES

- Calamari Fritti** with spicy Tuscan marinara 8.95
Blue Crab and Spinach Dip with lavosh crackers 11.95
***Herb Crusted Goat Cheese Medallions and Heirloom Tomatoes** with local honey vinaigrette 11.95
Moroccan Beef Meatballs with cumin-cilantro yogurt sauce and feta cheese 10.95
***Carpaccio of Beef** with fresh mushrooms, pine nuts and shaved Parmesan 11.95
Crispy Shrimp with charmoula aioli 11.95
Spicy Mussels with chorizo sausage, tomatoes, fresh cilantro and crostini 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

SOUPS AND SALADS

- *Confit Duck Salad**, fresh oranges, feta, walnuts and warm bacon vinaigrette tossed with baby spinach 12.95
Grilled Beef Tenderloin Salad with cherry tomatoes and shaved Parmesan tossed with seasonal greens and sherry vinaigrette 12.95
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
Peasant Chicken Salad, sun-dried tomatoes, artichokes, kalamata olives, capers and herb croutons tossed with greens and sun-dried tomato dressing 11.95
***Grilled Salmon and Warm Farro "Salad"** with roasted butternut squash, pine nuts and feta tossed with garlic oregano vinaigrette 12.95
Potato Leek Soup 3.95/4.95
Soup for Today Market Price

SANDWICHES AND FLATBREADS

- Roasted Chicken Salad Croissant** served with hand-cut fries 10.95
Open-Faced Herb Grilled Chicken with arugula, romesco mayonnaise, roasted peppers and caramelized onions, served with hand-cut fries (G) 9.95
***GVG "Reuben,"** Giacomo's corned beef and pastrami layered with sauerkraut, Gruyère and zesty Russian dressing on crusty caraway bread, served with hand-cut fries 10.95
Darn Good Burger, local beef with herb mayonnaise and hand-cut fries, just ask for cheese 10.95
Open-Faced Steak Sandwich on focaccia with arugula, caramelized onions, romesco mayonnaise and shaved Parmesan, served with hand-cut fries 10.95
***Confit Duck, Blue Cheese, Walnut and Spinach Flatbread** 12.95
Roasted Red Pepper, Caramelized Onion and Pesto Flatbread 12.95

ENTRÉES

- Today's Chef's Selection** (Please ask your server) Market Price
***Herb Crusted Cod** topped with roasted red pepper sauce, over mashed potatoes and seasonal vegetable 15.95
***Crispy Risotto Cake Napoleon** with herbed goat cheese, grilled portabello mushroom, creamy marinara and wilted spinach 12.95
***Bacon, Zucchini and Gruyère Quiche** with arugula salad 11.95
***Wood-Fire Baked Chicken Breast** with a cacciatore style sauce of mushrooms, tomato and herbs over wilted spinach and polenta 13.95
***Porcini Filled Pasta Purses** tossed with Giacomo's sweet Italian sausage, green peas, garlic and carbonara sauce 13.95
Wood-Fire Grilled Duck Breast with Chianti simmered cherries and ricotta cheese over polenta and seasonal vegetable 14.95
***Mushroom Stuffed All-Natural Pork Loin** with bacon and local apple ragoût over mashed potatoes and broccoli raab 13.95
***Pan Seared Scallops** over saffron basmati rice and sautéed spinach, topped with citrus-tarragon beurre blanc and crispy pancetta 15.95
Schnitzel Holstein, crisp herb-breaded veal scaloppini with fried egg and a lemon, anchovy and caper sauce over hand-cut fries 14.95
Grape Leaf Wrapped Salmon topped with chopped tomato and pine nut-raisin relish, over polenta and seasonal vegetable (G) 13.95
Baked Pecan Crusted Trout with lemon beurre blanc, polenta and seasonal vegetable 12.95
Herb Grilled Chicken Breast with citrus-balsamic vinaigrette, Greek roasted potatoes and seasonal vegetable 11.95
Valencia Style Paella, saffron rice with mussels, shrimp, chorizo sausage and chicken 12.95
Parmesan Crusted Chicken layered with herbed Goat Lady cheese, topped with fried capers and lemon garlic sauce, over mashed potatoes and seasonal vegetable 13.95
Beef Short Ribs, seared, then slowly braised with sherry and rosemary, over mashed potatoes and seasonal vegetable 15.95
Grilled NY Strip Steak with cilantro-lime sautéed peppers and crispy polenta 14.95

*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.