



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
- Garlic Crusted Ahi Tuna** with romesco and shaved Parmesan 11.95
- Blue Crab and Spinach Dip** with lavosh crackers 12.95
- Truffle Fries** with Parmesan-lime aioli 6.95
- 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
- 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

S O U P S A N D S A L A D S

- Lemon-Garlic Grilled Shrimp, White Bean and Roasted Fennel Salad** over red leaf lettuce tossed with rosemary red wine vinaigrette 11.95
- Grilled Beef Tenderloin Salad,** Certified Angus Beef® with mushrooms, cherry tomatoes and shaved Parmesan tossed with mixed greens and sherry vinaigrette 13.95
- Grilled Chicken Salad** with roasted red peppers, red onions, feta, walnuts and arugula tossed with garlic-oregano dressing 11.95
- Grilled Tuna** with roasted red peppers, avocado and kalamata olives tossed with mixed greens and toasted cumin vinaigrette 12.95
- Peasant Chicken Salad,** sun-dried tomatoes, artichokes, kalamata olives, capers and herb croutons tossed with greens and sun-dried tomato dressing 12.95
- Grilled Salmon and Warm Farro “Salad”** with roasted butternut squash, pine nuts and feta tossed with garlic-oregano vinaigrette 13.95
- Potato Leek Soup** 3.95/4.95
- Soup for Today** Market Price

S A N D W I C H E S A N D F L A T B R E A D S

- Roasted Chicken Salad Croissant** served with hand-cut fries 10.95
- Crispy Chicken & Bacon Sandwich** on focaccia with aged provolone, baby arugula and roasted tomato-cipollini onion aioli, served with hand-cut fries 12.95
- *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 12.95
- Darn Good Burger,** local beef with herb mayonnaise and hand-cut fries, just ask for cheese 10.95
- Knife & Fork Steak Sandwich,** Certified Angus Beef® on housemade caraway bread with olive tapenade aioli, arugula and Gruyère, served with hand-cut fries 12.95
- *Roasted Red Pepper, Caramelized Onion and Pesto Flatbread** 12.95
- Harissa Spiced Local Lamb, Feta, Arugula and Pecorino-Romano Flatbread** 12.95

E N T R É E S

- Today’s Chef’s Selection** (Please ask your server) Market Price
- *Crab, Leek and Gruyère Quiche** with arugula salad 11.95
- *Pan Seared Scallops** topped with smoked paprika vinaigrette over piquillo-Manchego polenta and sautéed spinach 15.95
- Grape Leaf Wrapped Salmon** topped with chopped tomato and pine nut-raisin relish, over polenta and seasonal vegetable 14.95
- *Beef & Truffled Mushroom Lasagna** with fresh mozzarella and sautéed spinach 13.95
- Baked Pecan Crusted Trout** with lemon beurre blanc, polenta and seasonal vegetable 13.95
- *Grilled All-Natural Pork Loin** with tomato-white bean ragoût and wilted greens 13.95
- *Seared Cauliflower Steak** with roasted sweet potatoes, smoked paprika & macadamia nut pesto and sautéed spinach 12.95
- Herb Grilled Chicken Breast** with citrus-balsamic vinaigrette, Greek roasted potatoes and seasonal vegetable 11.95
- Parmesan Crusted Chicken** layered with herbed goat cheese, topped with fried capers and lemon garlic sauce, over mashed potatoes and seasonal vegetable 13.95
- Valencia Style Paella,** saffron rice with mussels, shrimp, chorizo sausage and chicken 13.95
- Short Ribs,** Certified Angus Beef®, seared, then slowly braised with sherry and rosemary, over mashed potatoes and seasonal vegetable 15.95

*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.