



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

**Calamari** with harissa sauce 9.95

▲ **Sherry Braised Short Rib Sliders** with sticky cider onions and potted sherry cheese on brioche buns, served with truffled fries 13.95

▲ **Mediterranean Tapas**, hummus, muhammara, Serrano ham, pancetta wrapped dates, Romanesco fritti with preserved lemon labneh, potted sherry cheese and grilled pita 16.95

▲ **Garlic Crusted Ahi Tuna\*** with muhammara, wilted greens, harissa, cilantro pesto and shaved Parmesan 13.95

**Truffled Fries** with Parmesan-lime aioli 7.95

**Blue Crab and Spinach Dip** with crispy lavosh 12.95

▲ **Romanesco Fritti** with preserved lemon labneh and spiced pancetta-golden raisin vinaigrette 9.95

**Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil and a walnut, pomegranate and red pepper muhammara, served with crispy lavosh 12.95

▲ **Mediterranean Street Fries**, za'atar fries with Moroccan spiced beef, avocado, preserved lemon labneh, harissa and cilantro 13.95

**Darn Good Burger\*** with herb mayonnaise and hand-cut fries, just ask for cheese 10.95

**Spanish Cobb Salad** with grilled chicken, Serrano ham, hard-boiled egg, roasted tomato, Manchego crisps and avocado over romaine and spinach tossed in Gorgonzola dressing 13.95

▲ **Short Rib Flatbread** with horseradish cream, whole grain mustard, caramelized onions, vintage Gouda and fresh chives 13.95

▲ **Roasted Butternut Squash Flatbread** with muhammara, preserved lemon labneh, cilantro pesto and pomegranate molasses 13.95

**Potato Leek Soup** 4.95/5.95

**Soup for Today** Market Price

## E N T R É E S

*served with a simple tossed salad with house vinaigrette*

**Parmesan Crusted Chicken** with herbed goat cheese, fried capers, lemon garlic sauce, mashed potatoes and seasonal vegetable 21.95

**Baked Pecan Crusted Trout** with lemon beurre blanc, polenta and seasonal vegetable 24.95

**Beef & Giacomo's Italian Sausage Lasagna** with fresh mozzarella, wilted spinach and shaved Parmesan 19.95

**Today's Chef's Selection** (Please ask your server) Market Price

**Wood-Fire Grilled Salmon\*** with vintage sherry-honey glaze and garlic-thyme butter, polenta and seasonal vegetable 26.95

**Oak-Fired Filet Mignon** topped with caramelized Marsala onion and Parmesan-pancetta cream over mashed potatoes and wilted greens 32.95

▲ **Pan Seared Sea Scallops** with blood orange-sage beurre blanc, butternut squash-vintage Gouda gratin and wilted greens 31.95

▲ **Lentil, Quinoa and Carrot Cakes** topped with crumbled feta, lemon tahini, harissa and cilantro pesto, with citrus red rice and wilted kale 19.95

▲ **Schnitzel Holstein\***, crisp herb-breaded bone-in veal chop, fried egg, a lemon, white anchovy and caper sauce and truffle fries 31.95

▲ **Wood-Fired Rotisserie Chicken** with citrus red rice, harissa, cilantro pesto and seasonal vegetable 22.95

**Chef's Rotisserie Special** (Please ask your server) Market Price

▲ **Moroccan Spiced Lamb Shank** with wilted kale and a tomato, chickpea and potato ragoût 30.95

**Beef Short Ribs**, seared, then slowly braised with sherry and rosemary, served with polenta, roasted fall vegetables and wilted greens 30.95

▲ **Chef's features November 29 – January 16**

*Please let us know about your allergies. Some recipes may contain nuts or other allergens.*

*\*Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*