



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

**Calamari** with harissa sauce 9.95

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

▲ **Prince Edward Island Mussels** steamed in sherry with house-cured pancetta, marinara, fresh cilantro and crostini 12.95

**Truffled Fries** with Parmesan-lime aioli 8.95

▲ **Mediterranean Tapas**, hummus, Serrano ham, chorizo-tomato ragoût, Moroccan spiced vegetable cigar, pancetta wrapped dates, potted sherry cheese and grilled pita 16.95

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

▲ **Garlic Crusted Ahi Tuna\*** with Persian love rice, brown butter tzatziki and cilantro pesto 13.95

▲ **Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil and potted sherry cheese, served with crispy lavosh 12.95

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

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

▲ **Chopped Grilled Chicken Salad** with green beans, harissa roasted carrots, garden rocket, crumbled goat cheese, toasted sesame seeds and lemon tahini dressing 12.95

▲ **Housemade Chorizo Flatbread** with piquillo peppers, caramelized onions, mozzarella, shaved Manchego and fresh cilantro 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

▲ **Moroccan Spiced Vegetable Cigars** with wilted greens, Persian love rice, brown butter tzatziki and cilantro pesto 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

▲ **Prawn Paella**, saffron rice with prawn, mussels, chorizo sausage, chicken and gremolata 32.95

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

▲ **Beef, Brown Ale and Mustard Ragoût**, diced beef tenderloin, smoked potato cake and crispy citrus balsamic broccoli 27.95

▲ **Oak-Fired Filet Mignon** with a Cambozola stuffed mushroom, port wine reduction, mashed potatoes and seasonal vegetable 32.95

▲ **Wood-Fired Rotisserie Chicken** with Persian love rice, pomegranate molasses, brown butter tzatziki, and seasonal vegetable 22.95

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

▲ **Apple Citrus Glazed Pork Shank** over white beans with crispy citrus balsamic broccoli and gremolata 29.95

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

▲ **Chef's features January 17 – March 6**

*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.*