



S M A L L P L A T E S

Calamari with harissa sauce 9.95

▲ **Mediterranean Street Fries**, hand-cut fries with preserved lemon-charmoula chicken, cilantro, feta and chili-lime aioli 13.95

▲ **Sicilian Meatballs** with Giacomo's sausage, ground beef, pine nuts, raisins, tomato-chili compote, crispy Burrata, shaved pecorino and grilled crostini 13.95

▲ **Lamb Carpaccio**, lemon juice, extra virgin olive oil, pine nuts, arugula, mint and shaved Parmesan 14.95

Truffled Fries with Parmesan-lime aioli 8.95

▲ **Mediterranean Tapas**, hummus, Serrano ham, Sicilian meatballs, Moroccan spiced vegetable cigar, marinated carrots, crispy Burrata and grilled pita 16.95

Blue Crab and Spinach Dip with crispy lavosh 12.95

▲ **Garlic Crusted Ahi Tuna*** with cauliflower puree, spicy Spanish chorizo vinaigrette, shaved Parmesan and cilantro 13.95

▲ **Hummus Duo**, traditional hummus with smoked paprika and extra virgin olive oil and roasted red pepper hummus with feta, served with crispy lavosh 12.95

▲ **Short Rib Sliders** on brioche buns with Cambozola, port wine reduction and truffled fries 13.95

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

▲ **Chopped Grilled Chicken Fattoush** with romaine lettuce, cherry tomatoes, cucumber, crispy lavosh, mint, feta and cilantro-lime dressing 12.95

Housemade Chorizo Flatbread with piquillo peppers, caramelized onions, mozzarella, shaved Manchego and fresh cilantro 13.95

▲ **Smoked Mushroom & Charred Leek Flatbread** with romesco sauce, mozzarella and shaved Manchego 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, tzatziki and cilantro-lime sauce 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

▲ **Pan Seared Scallops** with spicy Spanish chorizo vinaigrette, cauliflower puree, Persian love rice and wilted greens 31.95

▲ **Gemelli Bolognese**, rich ragù of ground beef, sweet Italian sausage and tomatoes with gemelli pasta, Burrata and basil pesto 19.95

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

▲ **Wood-Fired Charmoula Rotisserie Chicken** with Persian love rice, roasted red pepper hummus and wilted greens 22.95

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

▲ **Moroccan Lamb Chops**, wood-fire grilled and topped with spiced cilantro-yogurt sauce over Greek roasted potatoes and seasonal vegetables 32.95

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

▲ **Chef's features March 7 – April 24**

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.*