



S M A L L P L A T E S

Calamari, *harissa sauce* 9.95

▲ **Seared Cabbage Wedge**, *spiced pancetta-pear vinaigrette, feta* 10.95

▲ **Mediterranean Street Fries**, *hand-cut fries, Moroccan spiced beef, smoked labneh, sweet drop peppers, cilantro* 13.95

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

Truffled Fries, *Parmesan-lime aioli* 8.95

▲ **Mediterranean Tapas**, *hummus, lemon-white bean dip with tomato-chili compote, artisanal salumi, tiropita with tzatziki, harissa spiced chicken skewer, Sicilian meatballs, grilled pita* 16.95

Blue Crab and Spinach Dip, *crispy lavosh* 12.95

▲ **Garlic Crusted Ahi Tuna***, *lemon-white bean puree, tomato-chili compote, shaved Parmesan* 13.95

▲ **Dip Duo**, *traditional hummus with smoked paprika and extra virgin olive oil, lemon-white bean with tomato-chili compote, crispy lavosh* 12.95

▲ **Sherry Braised Short Rib Sliders**, *caramelized onions, Cambozola, port wine reduction, brioche buns, truffled fries* 13.95

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

▲ **Spanish Cobb Salad**, *grilled chicken, Serrano ham, hard-boiled egg, roasted tomato, Manchego crisps, avocado, greens, Gorgonzola dressing* 13.95

▲ **Pesto Flatbread**, *fresh mozzarella, roasted red peppers, caramelized onions* 13.95

▲ **Beef & Creamy Horseradish Flatbread**, *caramelized onions, arugula, fresh mozzarella* 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, *herbed goat cheese, fried capers, lemon garlic sauce, mashed potatoes, seasonal vegetable* 21.95

▲ **Athens Pasta**, *wild caught shrimp, penne, roasted red pepper and feta cream sauce, roasted tomatoes, kalamata olives, capers* 22.95

▲ **Veal Marsala**, *Porterhouse veal chop, Marsala-mushroom cream, polenta, wilted greens* 33.95

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

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

▲ **Lentil, Quinoa and Carrot Cakes**, *crumbled feta, lemon tahini, harissa, cilantro pesto, white bean bruschetta, wilted kale* 19.95

▲ **Pan Seared Scallop Risotto**, *toasted hazelnuts, honey-lime gastrique, shaved Parmesan* 31.95

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

▲ **Oak-Fired Filet Mignon**, *Cambozola stuffed portabello mushroom, port wine reduction, mashed potatoes, wilted greens* 32.95

▲ **Wood-Fired Rotisserie Chicken**, *sherry-thyme butter, lemon-white bean puree, wilted greens* 22.95

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

Sherry-Rosemary Braised Beef Short Ribs, *creamy polenta, roasted fall vegetables, wilted greens* 30.95

▲ **Chef's features November 28 – January 15**

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.*