



S M A L L P L A T E S

Calamari, *harissa sauce* 9.95

▲ **Charred Broccolini**, *pancetta, tomato-chili compote, shaved Parmesan* 10.95

▲ **Mediterranean Street Fries**, *hand-cut fries, lemon-chili spiced pulled chicken, smoked labneh, chimichurri, cilantro* 13.95

▲ **Shredded Beef Phyllo Samosas**, *cumin-cilantro yogurt sauce, harissa* 12.95

Truffled Fries, *Parmesan-lime aioli* 8.95

▲ **Mediterranean Tapas**, *hummus, spicy gigante bean ragoût, artisanal salumi, crispy broccolini, harissa spiced chicken skewer, shredded beef phyllo samosa, grilled pita* 16.95

Blue Crab and Spinach Dip, *crispy lavosh* 12.95

▲ **Garlic Crusted Ahi Tuna***, *spicy gigante bean ragoût, balsamic glaze, shaved Parmesan* 13.95

▲ **Sherry Braised Short Rib Sliders**, *brioche buns, Parmesan crisp, truffled mushrooms, Parmesan-lime aioli, truffled fries* 13.95

▲ **Dip Duo**, *traditional hummus with smoked paprika and extra virgin olive oil, spicy gigante bean ragoût with feta, crispy lavosh* 12.95

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

▲ **Grilled Chicken Salad**, *garden rocket, spinach, roasted red peppers and red onions, feta, walnuts, garlic-oregano dressing* 12.95

▲ **Prosciutto and Fig Flatbread**, *Cambozola, fresh oregano* 13.95

▲ **Truffled Mushroom, Thyme and Fresh Mozzarella Flatbread** 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

▲ **Pappardelle Bolognese**, *rich ragu of ground beef, sweet Italian sausage and tomatoes, pappardelle pasta, Burrata, basil pesto* 19.95

▲ **Grilled Sirloin Top Cap Steak**, *chimichurri, patatas bravas, charred broccolini* 31.95

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

▲ **Crispy Risotto Cake Napoleon**, *herbed goat cheese, grilled portabello mushroom, creamy marinara, basil pesto, wilted greens* 19.95

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

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

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

▲ **Oak-Fired Filet Mignon**, *creamy charred leek and truffled shiitake ragoût, mashed potatoes, wilted greens* 32.95

▲ **Wood-Fired Rotisserie Chicken**, *black barley, citrus gremolata, balsamic glaze, seasonal vegetable* 22.95

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

Sherry-Rosemary Braised Beef Short Ribs, *mashed potatoes, seasonal vegetable* 30.95

▲ **Chef's features January 16 – March 5**

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.*