



S M A L L P L A T E S

Calamari, harissa sauce 9.95

▲ **Black Pepper and Parmesan Arancini**, tomato chili compote 11.95

▲ **Mediterranean Street Fries**, hand-cut za'atar fries, Moroccan spiced lamb, garlic labneh, sweet drop peppers, fresh dill 13.95

▲ **Fritto Misto**, crispy vegetables and olives, Parmesan-lime aioli 11.95

Blue Crab and Spinach Dip, crispy lavosh 12.95

▲ **Mediterranean Tapas**, hummus, Peppadew pepper dip, artisanal salumi, chimichurri beef skewers, charmoula spiced chicken skewers, black pepper-Parmesan Arancini, grilled pita 16.95

Truffled Fries, Parmesan-lime aioli 8.95

▲ **Garlic Crusted Ahi Tuna***, kohlrabi slaw, romesco sauce, Parmesan 13.95

▲ **Sherry Braised Short Rib Sliders**, brioche buns, pickled shiitake slaw, green onion crème fraîche, truffled fries, Parmesan-lime aioli 13.95

▲ **Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil, Peppadew pepper dip, crispy lavosh 12.95

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

▲ **Grilled Chicken Salad**, spinach, fresh strawberries, candied walnuts, crumbled goat cheese, honey-lemon and mint vinaigrette 12.95

▲ **Moroccan Spiced Lamb Flatbread**, caramelized onion, garlic labneh, harissa, mozzarella, fresh dill 13.95

▲ **Pickled Shiitake Flatbread**, goat cheese, green onion coulis, red sauce, Parmesan 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

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

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

▲ **Stuffed Portabello Mushroom**, cherry tomatoes, asparagus, kohlrabi slaw, whole wheat couscous, wilted greens, harissa, feta 19.95

▲ **Pan Seared Scallops**, kohlrabi slaw, citrus red rice, green onion coulis, feta 31.95

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

▲ **Schnitzel Holstein**, herb-breaded pork scaloppini, fried egg, white anchovy-lemon caper sauce, truffled fries 31.95

Gemelli Bolognese, rich ragu of ground beef and sweet Italian sausage, tomatoes, gemelli pasta, Burrata, basil pesto 19.95

▲ **Wood-Fired Rotisserie Chicken**, lemon chive beurre blanc, citrus red rice, seasonal vegetable 22.95

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

▲ **Oak-Fired Filet Mignon***, green onion and piquillo pepper chimichurri, mashed potatoes, wilted greens 32.95

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 May 1 – June 18**

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.