



## D I N N E R

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

- ▲ **Calamari**, tomato-chili compote 13
- Blue Crab & Spinach Dip**, lavosh 16
- Truffled Fries**, Parmesan-lime aioli 9
- ▲ **Iberian Meatballs**, house blend ground pork & beef, saffron-tomato emulsion, Mahón cheese, crostini 15
  - ▲ **Spanish Clams**, chorizo, garlic, parsley, butter, crostini 15
- ▲ **Peach Bruschetta**, crostini, whipped Guindilla pepper burrata, kohlrabi slaw, spiced sunflower seeds 13
  - ▲ **Panko Crusted Ahi Tuna\***, kohlrabi slaw, dark cherry glaze 17
- ▲ **Mediterranean Tapas**, chorizo asado, Aleppo marinated mushroom skewers, Iberian meatballs, Guindilla pepper pesto chicken skewers, burrata, traditional hummus, grilled pita 21

### S O U P S A N D S A L A D S

- ▲ **Simple Tossed Salad**, cucumber, carrots, 5 herb buttermilk 6
- Caesar Salad**, romaine, croutons, Parmesan crisps 7
- ▲ **Mediterranean Salad**, garden rocket, smoked stone fruit, cherry tomatoes, grilled crostini, feta, maple-Dijon vinaigrette 10
- Gorgonzola Salad**, garden rocket, candied walnuts, candied pancetta 9
- Potato Leek Soup**, chive oil 5/6
- Soup for Today**, Market Price

### S A N D W I C H E S A N D F L A T B R E A D S

- ▲ **Short Rib Sliders**, salsa brava, Mahón cheese, truffled fries, Parmesan-lime aioli 15
- Darn Good Burger\***, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 14
- ▲ **Rotisserie Chicken Flatbread**, Guindilla pepper pesto, caramelized onions, applewood-smoked bacon, pine nuts, mozzarella, spinach ricotta 16
- ▲ **Bianco Flatbread**, roasted wild mushrooms, broccolini, leeks, mozzarella, Parmesan, lemon oil 15

### E N T R É E S

- ▲ **Pan-Seared Blackened Grouper**, romesco, chickpea & wild rice pilaf, wilted greens 30
- ▲ **Wood-Fire Grilled Salmon\***, mustard-dill emulsion, polenta, seasonal vegetable 29
- ▲ **Mediterranean Chickpea & Wild Rice Pilaf**, acorn squash, caramelized onions, currants, Tuscan braised kale, lemon-coconut crema 24
- ▲ **Chili-Orange Marinated Iberico Pork Skirt Steak**, salsa brava, Parmesan-lime aioli, patatas bravas, seasonal vegetable 37
- Parmesan Crusted Chicken**, lemon-garlic sauce, herb goat cheese, fried capers, mashed potatoes, seasonal vegetable 26
- ▲ **Pan-Seared Scallops**, chickpea & wild rice pilaf, Tuscan braised kale, kohlrabi slaw, roasted pine nuts, basil 37
  - Today's Chef Selection**, (*please ask your server*) Market Price
- ▲ **Barolo Braised Beef Cheeks**, Barolo jus, polenta, roasted mushrooms, wilted greens, citrus gremolata 35
- Baked Pecan Crusted Trout**, lemon beurre blanc, polenta, seasonal vegetable 28
- ▲ **Wood-Fire Grilled Filet Mignon\***, citrus gremolata, mashed potatoes, wilted greens 36
- ▲ **Rotisserie Chicken**, dark cherry glaze, Greek roasted potatoes, asparagus 25
- Tuscan Braised Short Ribs**, Marsala & Parmesan ragout, mashed potatoes, wilted greens 34

#### ▲ Chef's Features

*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.*