



## D I N N E R

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

- ▲ Calamari, poblano emulsion 13
- Blue Crab & Spinach Dip, lavosh 16
- Truffled Fries, Parmesan-lime aioli 9
- ▲ Italian Sausage Stuffed Mushrooms, fontina, Madeira cream, thyme, crostini 16
- ▲ Spanish Meatballs, pork & beef, smoked tomato sauce, parsley, crostini 16
- ▲ Crispy Goat Cheese, hazelnuts, orange-honey glaze, crostini 15
- ▲ Panko Crusted Ahi Tuna\*, Tuscan white bean ragout, wilted greens 17
- ▲ Mediterranean Tapas, spring onion marinated chicken skewers, Muhammara, Spanish meatballs, traditional hummus, goat cheese piquillo peppers, Italian sausage stuffed mushrooms, grilled pita 21

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

- ▲ Simple Tossed Salad, cherry tomatoes, cucumber, 5 herb buttermilk 6
- Caesar Salad, romaine, croutons, Parmesan crisps 7
- ▲ Mediterranean Salad, garden rocket, chickpea & couscous pilaf, dried cherries, kalamata olives, feta, garlic-oregano 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 & F L A T B R E A D S

- ▲ Short Rib Sliders, plum wine glaze, Cambozola, truffled fries, Parmesan-lime aioli 15
- Darn Good Burger\*, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 14
- ▲ Rotisserie Chicken Flatbread, GVG pizza sauce, roasted tomatoes, confit garlic, mozzarella, Parmesan, mint-basil pesto 16
- ▲ Bianco Flatbread, Boursin, asparagus, spring onions, leeks, Parmesan, plum wine glaze 15

### E N T R É E S

- ▲ Cioppino Fish Stew, scallops, shrimp, mussels, chorizo, roasted tomatoes, Greek roasted potatoes, wilted greens, crostini 32
- Wood-Fire Grilled Salmon\*, blue crab beurre blanc, polenta, seasonal vegetable 29
- ▲ Spring Fritters, leeks, carrot, zucchini, chickpea & couscous pilaf, wilted greens, herb yogurt crema 24
- ▲ Wood-Fire Grilled Duck Breast\*, plum wine glaze, polenta, broccoli rabe 33
- Parmesan Crusted Chicken, lemon-garlic sauce, herb goat cheese, fried capers, mashed potatoes, seasonal vegetable 26
- ▲ Pan-Seared Scallops, polenta, wilted greens, crispy shallots, candied pancetta, poblano emulsion 37
- Today's Chef Selection, (*please ask your server*) Market Price
- ▲ Herb Shrimp & Spring Vegetable Penne, roasted garlic parmesan cream, asparagus, peas, spring onions, blistered cherry tomatoes 29
- Baked Pecan Crusted Trout, lemon beurre blanc, polenta, seasonal vegetable 28
- ▲ Wood-Fire Grilled Filet Mignon\*, chimichurri, mashed potatoes, wilted greens 36
- ▲ Rotisserie Chicken, fig mostarda, Greek roasted potatoes, broccoli rabe 25
- ▲ Sherry Braised Beef Short Ribs, sherry jus, Tuscan white bean ragout, 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.