



D I N N E R

S M A L L P L A T E S

Calamari, tomato-chili compote 15

Blue Crab & Spinach Dip, lavosh 17

Truffled Fries, Parmesan-lime aioli 11

▲ **Crispy Cauliflower**, plum gastrique, toasted almonds 15

▲ **Tuscan Beef Meatballs**, polenta, tomato-chili compote, truffled mushrooms, Parmesan, grilled crostini 16

▲ **Panko Crusted Ahi Tuna***, polenta, wilted greens, plum gastrique 19

▲ **Stracciatella di Burrata**, garden rocket, fig, pear, pistachios, balsamic glaze, crostini 15

▲ **Mediterranean Tapas**, traditional hummus, whipped ricotta, Tuscan meatballs, piri piri chicken skewers, crispy cauliflower, tzatziki, grilled pita 24

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

▲ **Simple Tossed Salad**, cucumber ribbons, sun-dried tomatoes, five herb buttermilk 8

Caesar Salad, romaine, croutons, Parmesan crisps 10

▲ **Fattoush Salad**, romaine, parsley, cucumber ribbons, radishes, green onions, feta, mint, dill, crispy pita, lemon vinaigrette 11

Gorgonzola Salad, garden rocket, candied walnuts, candied pancetta 10

Potato Leek Soup, chive oil 5/7

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**, herb goat cheese, Calabrian chili jam, truffled fries, Parmesan-lime aioli 17

Darn Good Burger*, herb mayonnaise, leaf lettuce, hand-cut fries (*just ask for cheese*) 16

▲ **Shaved Ribeye Flatbread**, GVG pizza sauce, roasted red peppers, mozzarella, Parmesan, horseradish crema 17

▲ **Truffled Mushroom Flatbread**, whipped ricotta, caramelized onions, fontina, fresh thyme, Parmesan 16

E N T R É E S

▲ **Blackened Cauliflower Steak**, whipped ricotta, macadamia nut pesto, saffron rice, roasted root vegetables 26

▲ **Pasta Bolognese**, beef & sweet Italian sausage tomato ragout, gemelli pasta, burrata, basil pesto 29

▲ **Rotisserie Chicken**, piri piri, saffron rice, asparagus 27

Parmesan Crusted Chicken, lemon-garlic sauce, herb goat cheese, fried capers, mashed potatoes, seasonal vegetable 28

Pecan Crusted Trout, lemon beurre blanc, polenta, seasonal vegetable 29

▲ **Crispy Crab Cakes**, piri piri aioli, Greek roasted potatoes, seasonal vegetable 34

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

▲ **Rosemary Dusted Rotisserie Prime Rib***, (*limited availability*) au jus, horseradish crema, mashed potatoes, seasonal vegetable 39

▲ **Wood-Fire Grilled Salmon***, sherry-thyme butter, polenta, seasonal vegetable 32

▲ **Pan-Seared Scallops**, macadamia nut pesto, Calabrian chili jam, saffron rice, wilted greens 38

▲ **Wood-Fire Grilled Filet Mignon***, garlic herb butter, mashed potatoes, asparagus 38

Root Beer Braised Beef Short Ribs, root beer jus, 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.

E M P L O Y E E T R U S T O W N E D !