

Cold Appetizers

Sopra	7
Shallot-thyme vinaigrette, baby field greens, tomato, blanched garlic	
Caesar	9
Grilled heart of romaine, capers, shaved parmesan, Caesar dressing, crostini	
Tomato	10
Oven roasted grape tomatoes, shallots, basil, ciliegine, sweet balsamic vinaigrette	
Greek	10
Kalamata olives, cucumbers, tomato, red onion, arugula, baby artichokes, toasted bread crumbs, marjoram, feta, red wine vinaigrette	
Beet	10
Roasted Golden Beets, Red Beet Paint, watercress, toasted walnuts, Goat Cheese, Honey-orange Vinaigrette	
Brussels Sprouts	9
Shaved brussels sprouts, shaved parmesan, shaved red onion, tomato, parsley, whole grain mustard vinaigrette	

Warm Appetizers

Oven Roasted Olives	6
Herb-marinated Imported mixed olives	
Lobster Wontons	11
Herbs, goat cheese, sweet Thai chili dipping sauce	
Goat Cheese	11
Fried goat cheese, honey, baby arugula, cayenne pepper	
Baby Octopus	13
Char-grilled baby octopus, capers, shallots, basil, tomato, baby arugula, lemon vinaigrette	
Merguez	12
Grilled lamb sausage, lentils, parsley, tomatoes, curry oil, crème fraiche, capers, shallots, dill	
Daily Soup Selection	8

Pastas

Orecchietta	21
Cremeni Mushrooms, Sweet Peas, Ham, Parmesan Cream Reduction	
Spaghetti	22
Spicy Italian Sausage Bolognese, Parmesan	
Bucatini	27
Braised Bison meatballs, red gravy, shaved parmesan	
Radiatore	23
Roasted Chicken, Baby Spinach, Smoked Mozzarella Cream	
Lumachine	24
Basil pesto, cherry tomato, roasted red peppers, burrata, lemon oil, toasted bread crumbs	
Pennoni	28
Rosemary braised duck thigh meat, leeks, garlic, cream, shaved parmesan	
Gnocchi	22
Bacon, gorgonzola, fontina, smoked gouda, parmesan, scallions, bread crumbs, white truffle oil	
Gigli	28
Sautéed Tiger shrimp, garlic, shallots, feta, macerated tomatoes, marjoram, white wine, butter	
Squid Ink Linguini	32
Sautéed Tiger shrimp, scallop, mussels, garbanzo beans, garlic, shallots, white wine, spicy marinara, butter, parsley	

Entrees

Scallops	30
Pan seared sea scallops, potato rounds, brie cream	
Pork	29
Grilled pork tenderloin, parsnip-potato puree, roasted pearl onions, grilled asparagus, mixed wild mushrooms, apple-bourbon sage demi sauce	
Steak	38
Grilled N.Y. Strip, goat cheese-red potato mash, scallions, grilled asparagus, country red wine demi with bacon, tomato, parsley, butter	
Duck	30
Pan Seared breast, duck bacon, sautéed fingerlings and asparagus, cherry infused duck jus, baby arugula, balsamic reduction	
Trout	30
Pan roasted Rainbow Trout, bacon, French green beans, fingerling potatoes, lemon, thyme, butter	
Loch Duart Salmon	29
Maple glazed grilled Loch Duart Salmon, roasted brussels sprouts, fingerling potatoes, caramelized parsnips	
Lamb	35
Grilled New Zealand lamb chops, baby baked potatoes, sautéed spinach, rosemary-tomato sauce	
Chicken	26
Pan roasted airline chicken breast, bacon, mushrooms, leeks, caramelized parsnips, fingerling potatoes, baby spinach, spiced Rum infused roasted vegetable demi sauce	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.