

\$20.19 Menu

**Includes choice of beverage and
dessert**

LEMONGRASS CHICKEN CONSOMME

sesame noodles/ sprouts

CAESAR

hearts of romaine/ warm potato
croutons

BLT SALAD

iceberg wedge/ apple wood smoked
bacon/ marinated tomatoes/ house
made bleu cheese dressing

ROASTED BEETS

crispy goat cheese/ pickled onion
orange segments/ citrus vinaigrette

CALAMARI & ROCK SHRIMP

sweet and spicy glaze
vegetable confetti

TUNA TARTAR

cucumber/ jalapeño
asian guacamole/ wonton chips

STEAK AND EGGS

carpaccio/ egg crostini
shaved reggiano cheese/ truffle oil

GNOCCHI "MAC AND CHEESE"

mushroom/ prosciutto/ first light
creamery goat cheese/ truffle oil

ARTISANAL CHEESE PLATE

four of chef's favorite selections
pear riesling marmalade/ house made
crackers

STEAMED P.E.I. MUSSELS

white wine/ garlic/ lemon
butter/ herbs

\$40.19 Menu

**Includes choice of beverage and
dessert**

ROASTED CHICKEN

creamy ricotta polenta/ three hour roasted tomatoes
pan drippings/ buttermilk drizzle

SALMON

pecan crust/ sweet potato hash
chorizo vinaigrette/ honey buerre blanc

AHI TUNA

coriander crust/ crispy rice cake
citrus chili glaze/ avocado salad

SHRIMP CRUSTED SWORDFISH

herb risotto/ grilled asparagus/ romesco salsa
beurre blanc

ROASTED DUCK BREAST

butternut squash risotto/ duck confit
pomegranate demi glaze/ toasted pepitas

RIB EYE

gorgonzola crust
fingerling potato and bacon salad
merlot sauce

BOUILLABAISSE

tomato and fennel broth/ chorizo sausage/ mussels/
scallops/ shrimp/ gnocchi

MUSHROOM RAVIOLI

first light creamery goat cheese/ sautéed swiss chard
beurre rouge/ toasted garlic chips

FILET MIGNON

house made orecchiette/ mushroom Bolognese
foie gras sauce/ veal demi glaze

Chef / Owner

- Brian Mietus-

Sous Chef

-Soichiro Kimura-

18% gratuity on parties of 8 or more

\$5 split-plate fee for large plates