

STARTERS

GRILLED CALAMARI Garlic 1 Chili Peppers 1 Lemon	10
WARM GORGONZOLA CAKE Port Wine 1 Roasted Figs 1 Pancetta	9
DUCK CONFIT RAVIOLI Sautéed Spinach 1 Brown Butter	9
SAUTEED SHRIMP Crispy Risotto 1 Fontina Cheese 1 Oven-dried tomato	10
BLT Fried Tomato 1 Avocado 1 Pancetta 1 Fried Egg	8

SOUP & SALAD

PUMPKIN SOUP Sage Brioche Croutons	7
WILD MUSHROOM SOUP Porcini & Truffle Ravioli	7
ROAST BEET SALAD Goat Cheese 1 Pistachio Lemon Honey Vinaigrette	7
SIMPLE SALAD Oven-dried Tomatoes Parmesan Basket Toasted Almonds Balsamic Vinaigrette	7

ENTREES

ASIAGO STUFFED GNOCCHI Spinach 1 Acorn Squash 1 Caramelized Onion 1 Lemon Cream	20
BLACKENED BONE-IN RIBEYE Roast Sweet Potatoes Asparagus Red Wine Sauce	32
CRAB & HORSERADISH CRUSTED TILAPIA Jasmine Rice Champagne Sauce	19
GRILLED FILET OF BEEF Charred Red Onion Maytag Blue Cheese	29
ROAST BREAST OF CHICKEN Spanish Chorizo 1 Carrots 1 Raisins 1 Pine nuts	19
BRAISED SHORT RIBS Parsnip Hash Browns 1 Creamed Leeks	24
CHILI LIME SALMON Green Apple 1 Napa Cabbage & Bacon	24
BRAISED LAMB SHANK Basil Roasted Vegetables 1 Mashed Potatoes 1 Rosemary Sauce	25

* 18% gratuity will be added to parties of six or more