



DINNER MENU

APPETIZERS

Seared Tuna*

20

*Pan Seared Sesame Encrusted Sushi Grade Bluefin Tuna
Served with Chilled Seaweed Salad, Teriyaki Glaze & Spicy Aioli*

Burrata Plate*

20

*Fresh Burrata Cheese Served with Grilled Local Peaches, Applewood Smoked Bacon,
Red Onion & Wild Arugula Finished with Balsamic Glaze & EVOO*

Traditional Meatballs*

18

*Housemade Meatballs Served Over Herbed Whipped Ricotta Topped
with Marinara & Shaved Pecorino Romano Finished with Basil Infused Olive Oil*

SOUP OF THE DAY

Half Soup \$9 or Full Soup \$14

Stracciatella

Spinach & Egg Drop in a Chicken Broth

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



DINNER MENU

SALADS

Half Salad \$12 or Full Salad \$19

Salad Add-Ons: Chicken \$7 ~ Shrimp \$9 ~ Scallops \$12

Strawberry & Arugula

Arugula, Fresh Strawberries, Applewood Smoked Bacon, Feta, Red Onion & Honey Roasted Almonds Tossed in a Citrus Vinaigrette

Classic Caesar

*Romaine Lettuce, Parmesan & Italian Herb Croutons Tossed in our Creamy Caesar Dressing
(Add Specialty Imported Italian Anchovies for \$2 Upcharge)*

ENTRÉES

All Entrées Include Choice of Complimentary Size Salad or Soup for \$2 Upcharge & Chef's Veg

Filet Mignon* 8oz Prime Filet Grilled to Perfection Served Over Yukon Gold Mashed Potatoes Finished with a Port Wine Demi 46

Halibut* Pistachio Encrusted Alaskan Halibut Oven Roasted & Served Over an Herbed Risotto Finished with a Honey Bourbon Glaze 40

Diver Scallops* Pan Seared Diver Scallops Served Over a Charred Sweet Corn Risotto Finished with Arugula, Toasted Cashews, Balsamic Glaze & Truffle 40

Chicken & Morel* All Natural Joyce Farms Bone-In Airline Breast Oven Roasted Finished with a Sherry Morel Cream Served Over Sweet Pea Risotto 37

ASK ABOUT OUR IN-HOUSE DESSERTS DU JOUR

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