

APPETIZERS

Gnocchi Pomodoro 

19

*Golden Tomato, Toasted Garlic & Basil Tossed with Gnocchi
& Finished with Fresh Mozzarella*

Tuna Carpaccio 

22

*Macerated Sushi Grade Yellowfin Tuna Topped with Capers,
Shallots, Arugula, Fresh Lemon Juice & EVOO*

Burrata Plate* 

20

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

SOUP OF THE DAY

Half Soup \$9 or Full Soup \$14

Stracciatella

Spinach & Egg Drop in a Chicken Broth

French Onion




DINNER MENU


SALADS

Half Salad \$12 or Full Salad \$19

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

Tomato & Cucumber Heirloom Grape Tomatoes, Cucumber, Red Onion & Fresh Mozzarella Tossed in an Herbed Red Wine Vinaigrette 

Local Leaf Local Mixed Lettuces, Cucumber, Red Onion & Grape Tomatoes Tossed in a Balsamic 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 \$3 Upcharge & Chef's Veg



Filet Mignon* 8oz Prime Filet Grilled to Perfection Served with Local Yukon Gold Mashed Potatoes & Finished with a Cabernet Demi 47 

Chicken & Shrimp Scampi* Sautéed All Natural Joyce Farms Boneless Chicken Breast & Jumbo Shrimp with Heirloom Grape Tomatoes, Toasted Garlic & Green Onions Served Over Housemade Pappardelle Pasta 37 

Scallops* Oven Roasted Pistachio Encrusted Diver Scallops Served Over an Herbed Risotto Finished with Balsamic Glaze 40 

Pork Chop* 1lb Bone-In Heritage Duroc Pork Chop Grilled & Served Over Local Yukon Gold Mashed Potatoes Finished with a Sweet & Spicy Plum Chutney 35 

ASK ABOUT OUR IN-HOUSE DESSERTS DU JOUR

 Contains Locally Sourced Food 

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