

First Course

- 10 Garlic Baked Mussels-Tomato Basil Garlic Butter-Feta Cheese○
- 8 Warm Spinach Salad-Mushrooms-Bacon-Goat Cheese-Raspberry Dressing○
- 7 Roasted Vine Ripened Red Tomato Soup-Balsamic Glaze○
- 8 Spring Rolls-Sweet Potato-Avocado-Corn-BBQ Sauce-Roasted Tomato Sauce
- 7 Baby Greens-Ricotta-Candied Walnuts-Sundried Apricots-Creamy Cider Dressing○
- 9 Grilled Ahi Tuna-Watermelon Radish Salad-Ginger Soy Vinaigrette*
- 9 Flat Dough Tostada-Chicken Sausage-Mole Sauce-Corn-Feta-Cilantro Cream*
- 7 Grilled Baby Iceberg Caesar-Pancetta Chips-Parmesan Cheese-Garlic Toast○
- 8/17 Gorgonzola Stuffed Gnocchi-Burgundy Duck Bolognese
- 9 Artichoke and Herbed Garlic Cream Cheese Fritters-Chipotle Fig Sauce

Second Course

- 21 Chestnut Pork Loin-Potato/Cippolini Onions Stew-Burgundy Shallot Jus*○
- 19 Parmesan Veal Cutlets-Tomato/Zucchini Stew-Baby Potatoes-White Wine Cream
- 21 Artichoke Stuffed Trout/Jumbo Shrimp-Orange Fennel Salad-Bell Pepper Pesto
- 24 Beef Tenderloin-Wild Rice Linguisa Risotto-Asparagus-Balsamic Jus*○
- 21 Honey/Cinnamon Chicken Breast-Roasted Apple/Sweet Potato-Cranberry Jus○
- 23 Broccoli Rabe Stuffed Duck Breast-Herbed Mashed Potatoes-Porcini Cream*○
- 24 Seafood Crusted Swordfish-Asparagus Risotto-Basil Spinach Pignoli Pesto*○
- 24 Dill Hamachi Tuna-Ginger Corn Salad-Jasmine Rice-Sweet Wasabi Dressing*○
- 18 Garganelli Pasta-Salmon-Artichoke-Spinach-Lemon Butter Cream-Asiago Cheese*

○These items can be prepared gluten free

*These items may be served raw or undercooked

**Before placing your order, Please inform your server if a person in your party has a food allergy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness

20% gratuity will be added to parties of 8 or more

No Substitutions for any menu items

Split Entrees will have added \$3 charge