



APPETIZERS

Parmesan Truffle Fries

House cut French fries in truffle oil and topped with parmesan cheese & fresh parsley. Served with demi glace. \$14

Coconut Shrimp

Coconut breaded shrimp drizzled with a sweet Thai chili sauce topped with green onions. \$18

Seared Pork Dumplings

Lightly drizzled with gojuchang sauce, served over an orange ginger sauce. \$15

Spinach & Artichoke Dip

Creamy spinach & artichoke dip topped with shaved parmesan cheese. Served with baked gluten free corn chips. \$15

Buffalo Crab Rangoon Dip

Creamy Rangoon dip topped with a buffalo sauce drizzle, served with cajun wonton chips. \$16

All of our dips can be gluten free by substituting the corn chips

Homemade Meatballs with Whipped Ricotta*

Served over a sweet mascarpone whipped ricotta. Served with homemade marinara & ciabatta crostini. \$18

Seared Tuna

Honey soy marinated seared tuna served over a citrus mustard broccoli slaw. Drizzled with an orange hoisin sauce. \$19

Mini Pork Shanks

Tender, fall-off-the-bone mini pork shanks sauced with a house-made maple-bourbon BBQ sauce. Served over seasoned broccoli slaw. \$17

Toasted Raviolis

House breaded cheese raviolis served with house-made marinara, fresh parmesan and parsley. \$14

Fried Cauliflower Bites

Fried cauliflower, general Tso sauce, green onions and sesame seeds. \$14

Mexican Elote Dip GF

Creamy roasted corn dip, topped with cotija cheese and cilantro. Served with baked corn tortillas. \$16

Stir Dip Trio

Try all of our dips! Spinach dip, buffalo crab dip, elote corn dip. \$22

FLATBREADS

Margherita Flatbread

House made marinara sauce, fresh mozzarella slices, EVOO, balsamic drizzle & fresh basil. \$14

Beet & Goat Cheese Flatbread

Sweet ricotta spread, diced roasted red beets, EVOO, fresh chopped garlic, and spinach, goat cheese. \$17

Prosciutto & Fig Flatbread

Fig jam, crispy prosciutto, fresh mozzarella. Topped with arugula and hot honey drizzle. \$18

Steak and Provolone Flatbread

Shaved sirloin steak, provolone, peppers, onions, mushrooms. Served with horseradish drizzle. \$18

Chicken Pesto Flatbread

House made nut-free pesto, grilled chicken, EVOO, shredded mozzarella, arugula, balsamic drizzle. \$19

Chicken Bacon Ranch Flatbread

Flatbread pizza with ranch dressing, grilled chicken, bacon, mozzarella cheese, green onions, and a house-made Chipotle Rosé drizzle. \$19

SALADS

Add Chicken +\$7 Shrimp +\$9, Salmon +\$12, Seared Scallops +\$19, 4oz Filet +\$16

Harvest Beet

Spring mix, roasted red beets, whipped ricotta, red apples, toasted pepitas. Served with brown-sugar balsamic vinaigrette. \$17

Berry & Goat Cheese

Spring mix, berries, goat cheese, candied walnuts, apple cider vinaigrette. \$15

Stir Salad

Spring mix, cherry tomatoes, red onion, cucumber, shaved parmesan, zinfandel vinaigrette. \$13

Burrata Caprese

Fresh cut tomato, burrata cheese, EVOO, basil, balsamic glaze \$17

Caesar Salad

Romaine hearts, creamy Caesar dressing, grated & shaved parmesan cheese, grilled focaccia toast points. \$13

Consuming raw and undercooked meat, seafood, shellfish, and eggs may result in foodborne illness, especially if you have certain medical conditions

Please inform us if someone in your party has an allergy

SANDWICHES

All sandwiches served with house cut fries.
Substitute sweet fries or truffle parmesan fries for \$3.

Gourmet Burger

Angus burger, spiced aioli, cheddar cheese, lettuce, tomato, red onion on a potato roll. Served with hand cut fries or house vegetable. \$19

Parmesan Crusted Chicken Sandwich

Parmesan breadcrumb coated, topped with marinara & fresh mozzarella slices, pesto drizzle, served on grilled focaccia bread. \$17

Teriyaki Pineapple Chicken Wrap

Honey teriyaki chicken, pineapple chunks, mixed greens, sesame seeds, fried wontons, served on a wheat wrap. \$17

Chicken Caesar Wrap

Romaine, creamy Caesar dressing, parmesan cheese. \$17 Add Buffalo sauce for no charge.

ENTREES

Petit Filet*

Two 4oz pieces of USDA choice filet cooked to your liking, and basted in a garlic & herb compound butter. Served with garlic mashed potatoes, sauteed asparagus, & broccolini. \$46

Accompaniments: Three Grilled Shrimp +\$9, Three Seared Scallops +\$12

Double Surf & Turf*

4oz of our USDA choice filet, served over creamy garlic parmesan mashed potatoes. Topped with 3 grilled shrimp and a generous portion of lobster, all drizzled with melted compound butter. \$49

Short Rib Ravioli

Fresh short rib filled raviolis topped with house made mushroom red wine demi-glace, shaved parmesan and fresh parsley. \$28

Seafood Alla Vodka*

Lobster, sea scallops & shrimp sauteed in a creamy vodka sauce tossed with spinach, cherry tomatoes, and spaghetti. \$38

Lobster Lo Mein

Generous portion of Lobster, lo mein noodles, lemon chili-thai sauce, cashews, sesame oil, julienned vegetables. \$34

Fettucine with Meatballs*

House made meatballs, fresh fettucine, and homemade marinara, topped with fresh parsley & parmesan cheese. \$26

Substitute House-made Bolognese instead of meatballs.

Fra diavolo (spicy) style for +\$2.

Lasagna Rollettes*

Three cheese filled lasagna rollettes baked & topped with our house-made meat sauce and cheese. \$22

Add two meatballs +\$8

Short Rib Skillet

Sous vide short rib topped with sage & rosemary au jus. Served over creamy potatoes au gratin and served with honey glazed carrots. \$39

Honey Teriyaki Stir Fry Bowl*

Chicken, peppers, carrots, mushrooms, onions, sauteed in house made stir fry sauce. Topped with garlic & ginger aioli, & gojuchang drizzle, black sesame seeds & green onions, served over a bed of seasoned jasmine rice. \$21

Substitute: Shrimp +\$3, Salmon +\$9

Pan Seared Salmon*

Cold water salmon served on a bed of lightly wilted spinach, and a lemon & garlic crema with cremini mushrooms. \$33

Chicken Alfredo*

Fresh fettuccine tossed in fresh house made alfredo, topped with fresh parsley. \$23 Add bacon +\$2

Parmesan Crusted Chicken*

Pan fried parmesan crusted chicken topped with marinara sauce, & fresh mozzarella. Served with pesto spaghetti. \$24

Pan Seared Sea Scallops with Risotto*

Sea scallops pan seared and served over our house-made lemon, thyme, & mushroom risotto. \$33

Autumn Chicken Risotto*

Grilled seasoned chicken breast served over risotto, topped with red apple & fennel mélange, and a creamy garlic chicken au jus. \$27

Sides

Sauteed Broccolini

Asparagus

Honey Glazed Carrots

Garlic Mashed Potatoes

Garlic & White Wine Sauteed Spinach

Herbed Jasmine Rice

About our Food

We are proud to serve fresh locally made pasta always cooked al dente, never boxed dry pasta, in our sauté dishes. All our sauces are made in house by our chef. We pride ourselves on using quality ingredients including cold water salmon, USDA choice beef that is never frozen. If someone in your party has a special request, we are happy to accommodate your request to the best of our ability. - Randy, Caitlin, Chef Mike

**Due to the size of our restaurant, in order to maintain wait times we must ask that you limit your visit to 90 minutes. Thank you for your cooperation.

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