

STARTERS

grilled artichoke cracked mustard aioli 12

housemade ricotta cheese basil pesto, tomato and focaccia toasts 9

crispy calamari spicy aioli and roasted tomato sauces 14

baby onion rings berry catsup 9

Charcuterie for 2

selection of local cheeses, meats, grilled baguette and
house made pickles 20
Add \$6 for each additional person

soup of the day cup 5 bowl 9

SALADS

caesar salad

traditional caesar dressing on romaine lettuce 11

Italian salad

chopped lettuces, salami, bocconcini, pine nuts, and basil vinaigrette 12

house mixed greens salad

mixed greens, gorgonzola cheese, herb croutons,
creamy lemon vinaigrette 9

ENTREES

herb crusted trout

citrus herb butter, cauliflower gratin,
green beans 39

almond encrusted salmon filet

parmesan mashed potatoes, asparagus 36

grilled pork chop

maple sage sauce, butternut squash and apples,
brussels sprouts 35

grilled lamb chops

smashed Yukon gold potatoes, green beans, mint pesto 45

steak frites

16 oz.bone-in rib eye, horseradish butter,
fresh herb fries, brussels sprouts AQ

cioppino (fisherman's stew)

basil aioli, grilled peasant bread 37

PASTAS

bolognese pappardelle pasta

traditional pork, veal meat sauce,
house made pappardelle, parmesan 32

smoked chicken fettuccine

roasted cherry tomatoes, basil, pine nuts, parmesan sauce 32

pan seared scallops on sweet corn risotto

roasted red pepper puree, arugula 39

housemade ravioli of the day AQ