

Appetizers

Calamari

Lightly breaded with gluten free flour and spices, served with a tangy ponzu sauce.

-14-

Ahi Tuna Poke*

Fresh *ahi tuna, served with avocado and house made corn tortilla chips, topped with a chipotle and cilantro oil drizzle.

-15-

Crab Cakes

Two golden brown crab cakes topped with a lemon cilantro sauce, served alongside a bed of mixed greens with a citrus vinaigrette.

-16-

Smoked Salmon Crostini (GFA)

House made crostini with house smoked salmon, truffle cream cheese spread, cherry tomatoes, capers, basil, olive oil, and a balsamic reduction drizzle.

-15-

Cheese Board (GFA)

Three weekly cheeses served with artisan olives, dry salami, herb infused local honey, and house made crostini.

-14-

Scallops*

Two pan seared scallops, topped with bacon maple marmalade, *maple aioli, and a balsamic reduction drizzle.

-19-

Baba Ghanoush (GFA)

Creamy smoked eggplant dip served with pita bread and sliced cucumbers.

-12-

Veggie Lettuce Wraps

Two romaine lettuce cups filled with tofu, quinoa, apple, cilantro, green onion, cherry tomatoes, and roasted cashews.

-9-

House Fries

Seasoned house made fries served with a balsamic ketchup.

-7-

Mussels and Clams* (GFA)

Mussels and clams sautéed with Spanish style chorizo, garlic, shallots, white wine, and butter. Served with roasted garlic bread.

-17-

Salads

House Salad

Mixed greens tossed in a balsamic vinaigrette with fresh strawberries, chèvre, candied pecans, and shaved red onions.

half -8- whole -12-

Caprese Tower

Fresh roma tomatoes, basil, and mozzarella, with a sweet balsamic reduction drizzle.

-12-

Caesar Salad (GFA)

Chopped romaine tossed in a house made classic *caesar dressing with shaved reggiano and house made croutons.

half -8- whole -12-

Quinoa Salad

Golden quinoa tossed with white balsamic, olive oil, lemon, apple, cilantro, green onion, cherry tomatoes, roasted cashews, over a bed of mixed greens.

half -10- whole -14-

Additions:

Chicken -5- Grilled Prawns -5- Steak -6- Smoked Salmon -8-

Gluten Free Option Available (GFA)

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness

Entrées

Filét Mignon*

An 8 oz. portion of local grass-fed *filét mignon served with roasted garlic mashed potatoes, topped with demi-glace, grilled red onion and roasted gorgonzola.

-34-

Pork Roulade*

A 6 oz. portion of *pork tenderloin stuffed with chèvre, sliced almonds, apples, shallots, and bacon. Served with roasted garlic mashed potatoes and seasonal vegetables.

-26-

Ribeye*

A 10 oz. grilled *ribeye cooked to your liking served with our house made fries and seasonal vegetables.

-34-

Lamb Kabobs*

Three Middle Eastern style lamb kabobs served with seasoned rice, cucumber raita, and house made baba ghanoush.

-21-

Baby Back Ribs* (GFA)

House smoked and slow braised, served with a three cheese blend mac and cheese.

-22-

Greek Seafood Pasta* (GFA)

Sautéed shrimp, calamari, mussels, clams, kalamata olives, cherry tomatoes, lemon, capers, prosciutto, reggianno, shallots, and garlic in a white wine butter sauce over a bed of fettuccine noodles.

-26-

Chicken Saltimbocca*

Tender chicken breast covered with prosciutto and swiss cheese, served with seasoned rice and vegetables.

-23-

Seared Ahi*

Seared *ahi tuna rolled in soy, miso, and a für kaki blend, served with sushi rice and pickled cucumber slaw.

-29-

Classic Burger* (GFA)

A 6 oz. grass-fed *beef patty on a brioche bun brushed with garlic olive oil, leaf lettuce, sliced roma tomatoes, red onion and pickle. Served with our house made fries.

-14-

Additions:

Avocado -1- Bacon -2- Sautéed Mushrooms -2-

Cheese options: -1- Cheddar, Swiss, Pepperjack, Mozzarella, Gorgonzola

Gluten Free Options Available

Substitute Udi's Gluten Free Bun -2-

Substitute Gluten Free Pasta -2-

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