

Appetizers

Seafood Trio

Seared Ahi with Wakame Mango Salsa and Wasabi
Scallop with Micro Greens and Extra Virgin Olive Oil
Tempura Shrimp with Avocado Salsa and Sriracha

16

Wild Mushroom and Pepper Jack Quesadilla over Tomato Jam with Infused Basil Oil

10

Swiss Air Dried Beef and Prosciutto di Parma, Marinated Olives,
Assorted Boutique Cheeses, Extra Virgin Olive Oil

18

Panko Crusted Portobello Mushroom, Herb Country Cheese, Arugula,
Chipotle Chutney

8

Fried Calamari, Pesto Aioli, Spicy Marinara Sauce

11

Seasonal Greens, Fennel, Beets, Cherry Tomatoes,
Focaccia Croutons, Balsamic Vinaigrette

10

Butternut Squash Soup, Prosciutto di Parma,
Granny Smith Apples, Cilantro

10

Traditional French Onion Soup

9

Pizza

Smoked Salmon, Chive Goat Cheese, Red Onion, Micro Greens, Tobiko Wasabi

16

Mozzarella, Arugula, Roasted Squash, Pesto Ricotta Cheese, White Truffle Oil

14

... With Grilled Chicken

16

Mozzarella, Mushrooms, Marinara Sauce, with or without Peperoni

12

Salad Entrées

Beef Tenderloin and Lobster Salad, Baby Greens,
Avocado, Madeira Sauce

28

Grilled Chicken and Portobello Mushrooms, Haricot vert, Shaved Manchego,
Tomato Salsa, Fingerling Potatoes, Roasted Garlic Aioli, Frisee, Arugula

14

Fried Calamari on a Caesar Salad

16

Seared Duck Breast, Mixed Greens, Balsamic Vinegar, Red Onions,
Goat Cheese, Horseradish Cream, Ciabatta Crostini

16

Pan Seared Scallops, Spinach, Belgian Endive, Saffron Pears, Toasted Pecans,
Sun-Dried Cranberries, Gorgonzola, Port Wine Vinaigrette

19

Burgers and Sandwiches

Buffalo Burger, Caramelized Apples and Brie, Micro Arugula, Whole Wheat Kaiser,
Truffled French Fries

19

Angus Beef Burger, Cascade Mushrooms, Sharp Tillamook Cheddar
Onion Kaiser, Truffled French Fries

18

Jumbo Lump Crab, Sliced Tomato, Watercress Mayonnaise,
Smoked Salmon, Croissant

18

Portobello Mushroom, Roasted Peppers, Arugula, Basil Aioli, Focaccia Bread

12

Grilled Chicken Sandwich, Wild Boar Bacon, Cheddar Cheese,
Chive Mayonnaise, Fried Onions

16

Entrées

Beef Tenderloin, Potato Pancake, Mushrooms, Port Wine Demi-Glace

24

Grilled Salmon, English Mustard Glaze, Caraway Braised Cabbage

22

Cavatelli, Grilled Chicken, Watercress, Sun-Dried Tomatoes,
Goat Cheese, White Wine, Garlic

14

Please notify your server if you have any food allergies or require special food preparation. We will be happy to accommodate your needs.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
We request one check for parties of six or more and an 18% gratuity will be added. A \$5 charge will be added to all split food items.

All bottled wines
subject to state tax.
L 11/17/08