



Executive Chef Luis Vasquez Alba

## BEGINNINGS

<b>Arancini</b>   pomodoro sauce   mozzarella   red pepper coulis <sup>GF</sup>	13
<b>Sicilian Flatbread</b>   goat cheese spread   prosciutto   mozzarella cheese   balsamic gastrique   baby arugula <sup>GF</sup>	15
<b>Hummus Trio</b>   roasted garlic   roasted red pepper   edamame   charred naan <sup>GF</sup>	12
<b>Artichoke Spinach Dip</b>   tortilla chips	10
<b>Padella Fries</b>   duck fat   truffle oil   parmesan ranch sauce	9
<b>Margherita Flatbread</b>   cherry tomato   mozzarella   spicy honey   tomato sauce   basil <sup>GF</sup>	14

## SOUP AND SALADS

<b>Soup of Day</b>	10
<b>Chicken Noodle Soup</b>	10
<b>Crispy Octopus Salad</b>   baby spinach   olive oil and lemon juice   tossed fregola   cilantro jalapeno pesto   toasted pignolis <sup>GF</sup> *	18
<b>Flank Steak Salad</b> <sup>^</sup>   red beets   cucumbers   arugula   gorgonzola cheese   crispy shallots   red wine vinaigrette <sup>GF</sup>	18
<b>Mixed Greens Salad</b>   mixed berries   feta cheese   roasted walnuts   pomegranate vinaigrette <sup>GF</sup> *	10
<b>Caprese Salad</b>   heirloom tomatoes   fresh mozzarella   basil   lemon oil   balsamic reduction <sup>GF</sup>	16
<b>Brussel Caesar Salad</b>   parm cheese   cured egg yolk   pancetta lardons   Caesar dressing   chili-garlic croutons <sup>GF</sup>	15
<b>Charred Wedge Salad</b>   grilled romaine heart   parm ranch dressing   bacon crumbles   cherry tomatoes   chili-garlic croutons <sup>GF</sup>	14

## MAIN COURSE

<b>Creole Pasta</b>   andouille sausage   sautéed shrimp   grilled chicken breast   onion & pepper medley   penne pasta   creole sauce <sup>GF</sup>	26
<b>Shrimp Carbonara</b>   house made spaghetti   al a minute pan sauce   pancetta   grilled blackened shrimp   roasted tomato <sup>GF</sup>	20
<b>Spaghetti Bolognese</b>   mixture of ground pork, beef & veal   red wine tomato sauce <sup>GF</sup>	22
<b>Lobster Mac &amp; Cheese</b>   lobster mornay   lobster meat   sautéed edamame   shaved parmesan <sup>GF</sup>	22
<b>Scallops</b> <sup>^</sup>   grilled asparagus   sweet potatoes   blood orange gastrique   herb oil <sup>GF</sup>	32
<b>Chicken Cacciatore</b>   pomodoro sauce   roasted Brussel sprouts   peppadew peppers   cipollini onions <sup>GF</sup>	25
<b>Seared Salmon</b> <sup>^</sup>   red wine braised black lentils   sautéed spinach   rosemary beurre rouge   charred lemon   fried leek <sup>GF</sup>	27
<b>Short Ribs Ragout</b>   cauliflower mash   red wine tomato ragout   charred cipollini   steamed baby carrots	30
<b>Cowboy Steak</b> <sup>^</sup>   14 oz. with cilantro jalapeno pesto   truffle fingerling potatoes   herbed green beans*	42
<b>Filet Mignon</b> <sup>^</sup>   8 oz. with pepper sauce   purple mashed potatoes   seared baby carrots	37

## SIDES

Fries   Sautéed Asparagus   Baby Carrots   Brussel Sprouts   Green Beans   Edamame	8
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Dishes packed with nutrients and energy, \* Denotes Nut Allergy



We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

<sup>^</sup>may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness; \*\*Parties of 6 or more will have an 18% gratuity added to all checks.