

Dinner Menu

 Starters 

**Soup of the Day** - $7

**House Salad** - $7

**Caesar Salad** - $8

**Roasted Beet and Goat Cheese**

Wild Baby Arugula, Avocado, Candied Walnuts, Extra Virgin Olive Oil, Aged Balsamic -$9

**Roasted Cauliflower**

Garlic, Parsley, Romesco Sauce -$9

**Fried Calamari**

Sweet Chili Sauce -$18

**Grilled Shrimp Cocktail** - $18

3 Grilled Jumbo Shrimp, Cocktail Sauce, Citrus Gel

 Land 

**Peri Peri Chicken** -Roasted Chicken Breast, Potato Rosti, Wilted Spinach, Baby Bell,

Roasted Pepper Sauce -$27

**Slow Braised Short Rib** -Creamy Herb Polenta, Warm Ratatouille, Cippolini Onion,

Natural Jus -$29

**Steak Frites** -Grilled Prime Flat Iron Steak, Rosemary Pomme Frites, Reduction -$32

**Land and Sea** -Petite Filet Mignon and Jumbo Shrimp, Herbed Fingerling Potatoes,

Flavors of Garden, Demi -$58

 Sea 

**Salmon Barigoule** -Potato Mousse, Wild Mushroom, Artichoke, Baby Carrot,

Brown Butter Sauce -$29

**Pan Roasted European Sea Bass** -Duo of Celery Root, Pancetta Lardons, Shaved Fennel, English Peas, Chive Oil -$42

**Seared Jon Dory** -Smashed Fingerling Potatoes, Asparagus, Warm Tomato Salad,

Shallot Cream -$44

**Pan Roasted Salmon Salad** - *Romaine, Smoked Candied Bacon, Pickled Red Onion, Cherry Tomatoes, Gorgonzola Vinaigrette - $21*

 Pasta, Rice, & Grain

**Wild Mushroom Risotto** -Arborio Rice, Wild Mushrooms, Mascarpone Cheese, Fresh Parmesan, Herbs -$24

**Cheese Tortellini alla Vodka -**Pancetta, English Peas, Tomato Vodka Sauce, Parsley -$21

**Farro and Roasted Cauliflower** -Blistered Tomato, Baby Arugula - $18

Sides 

**Wild Mushrooms** - $10

**Asparagus** -$8

**Fingerling Potato** -$6

**Buttered Baby Carrots** -$7