



SMALL PLATES

Seasonal Flatbread

ask your server for today's selection

\$12

Mussels & Clams

PEI mussels and littleneck clams
steamed in Durango Wheat Beer

\$14

Fennel Pollen Dusted Sea Scallops

cauliflower, capers, raisins white wine sauce

\$15

Charcuterie Plate

a selection of cured meats, fine cheeses,
pickled vegetables and condiments

\$16

Grilled Halloumi Cheese

served with marinated olives &
roasted tomatoes

\$12

Mediterranean Mix

chicken souvlaki, hummus, dolmas, tabbouleh,
pita bread, and tzatziki

\$17

Grilled Artichokes

served with chevre, orange zest, & olive oil

\$10

Garlic Parmesan Souffle

topped with a warm mushroom medley
and lemon beurre blanc

\$12

SALADS

Roasted Beets Salad

mixed greens, warm goat cheese, hazelnuts,
prosciutto with basil/ orange dressing

\$14

Crab Cake Salad

served with mixed greens in a lemon-caper
vinaigrette, balsamic marinated tomato and
onion, and basil aioli

\$16

Caesar Salad

hearts of romaine, housemade dressing,
garlic croutons and shaved parmesan

\$8

House Salad

mixed greens, tomatoes, cucumbers, red
onions and choice of dressing

\$6

Warm Scallop Salad

Romaine, red onion, oranges, candied walnuts, and
pomegranates in a coriander vinaigrette

\$16

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An 18% gratuity may be applied to groups of 5 or more

LIGHTER FARE

Beef Bourguignon

braised filet of beef, carrots, celery, and onions, served on garlic mashed potatoes \$16

Rigatoni Bolognese

a slow simmered sauce of pork, veal, tomatoes and vegetables,
over rigatoni, finished with parsley

\$15

Shrimp Linguini

in champagne sauce with pinons, fresh tomatoes, and capers \$16

Chicken Pot Pie

poached chicken, spring vegetables, shítake mushrooms baked in a
delicate sauce topped with puff pastry

\$15

Grilled Top Sirloin

with bordelaise, garlic mashed potatoes and sautéed spinach \$20

Fennel Crusted Pork Tenderloin with Marsala Sauce

faro risotto and roasted cauliflower

\$18

Confit of Chicken with Orange/Balsamic Reduction

thigh and leg served with roasted potatoes, tri-color beets and carrots \$17

Salmon Filet in a Cherry Tomato Cream Sauce

served with basmati rice and sugar snap peas \$16

ENTRÉES

served with soup or side salad

Seared Sea Scallops

orzo pasta, oven roasted tomatoes & sautéed spinach with a lemon vinaigrette \$32

Rib Eye with Grilled Onions

blue cheese compound butter, garlic mashed potatoes and sugar snaps \$36

Lamb Chops Scottadito

grilled rack of lamb, with charred tomatoes, asparagus, onions,
and rosemary hashbrowns

\$38

Duck Two Ways

seared breast and leg confit with a pomegranate glaze,
roasted potatoes, and braised greens

\$34

Cannelloni Marinara

filled with spinach, ricotta, mozzarella and parmesan \$24