

## SHARED 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

**\$16**

### **\*Charcuterie Plate**

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

**\$20**

### **Grilled Halloumi Cheese**

served with marinated olives &  
roasted tomatoes

**\$12**

### **Mediterranean Mix**

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

**\$20**

### **Grilled Octopus**

with potato, celery, and lemon

**\$18**

### **Campagne Pâté**

pork/mushroom  
served with cornichons and crostini

**\$12**

## GREENS

### **Roasted Beets Salad**

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

**\$14**

### **Caesar Salad**

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

**\$10**

### **Crab Cake Salad**

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

**\$16**

### **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

**\$18**

## VEGETABLE SIDES

**Honey and Lemon Thyme Roasted Heirloom Carrots \$12**

**Sweet Caramelized Baby Turnips \$10**

**Grilled Vegetables \$10**

## ENTREES

### **Beef Bourguignon**

filet of beef, carrots, celery, and onions, served on garlic mashed potatoes \$18

### **Roasted Cornish Hen with Sauce Chasseur**

topped with mushrooms & tomato white wine cream sauce, with oven roasted potatoes \$18

### **Chicken Pot Pie**

poached chicken, spring vegetables, and shitake mushrooms baked in a delicate sauce topped with puff pastry \$17

### **\* Grilled Top Sirloin**

with bordelaise, garlic mashed potatoes and sautéed spinach \$22

### **Seared Salmon with Thai Red Curry Sauce**

basmati rice and snap peas \$26

### **Seared Sea Scallops**

orzo pasta, oven roasted tomatoes & sautéed spinach \$32

### **\* Ribeye Blue Cheese Compound Butter**

Tobacco onions and braised greens \$36

### **\*Lamb Chops Scottadito**

grilled rack of lamb, with charred tomatoes, asparagus, onions & rosemary hashbrowns \$36

### **\* Duck Two Ways**

seared duck breast & leg confit with a pomegranate glaze, roasted potatoes, and braised greens \$32

### **Espresso Glazed Baby Back Ribs**

served with baby red potato salad in a rice wine vinaigrette \$22

## PASTA

### **Penne Bolognese**

beef, pork & veal in a tomato sauce \$20

### **Cannelloni Marinara**

served with broccolini \$18

### **Clams & Chorizo Bucatini**

light seafood broth \$22

### **Fusilli with Serrano Ham**

peas & scallion cream sauce \$22

### **Shrimp Linguini**

champagne sauce with pinons, fresh tomatoes, and capers \$18

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