

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

\$15

Caesar Salad

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

\$11

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
pomegranates in a coriander vinaigrette

\$18

Grilled Shrimp Salad w/Pepitas

Romaine, zucchini ribbons, hearts of palm,
jicama, tomatoes with lemon caper vinaigrette

\$18

VEGETABLE SIDES

Honey and Lemon Thyme Roasted Heirloom Carrots \$12

Braised Brussel Sprouts, Bacon and Dates \$12

Grilled Vegetables \$10

Glazed Sweet Potatoes with Beluga Lentils \$11

ENTREES

Beef Bourguignon

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

Roasted Half Chicken with Pan Jus

with smashed baby red potatoes and vegetable medley \$25

Chicken Pot Pie

poached chicken, spring vegetables, and shitake mushrooms baked in a delicate sauce topped with puff pastry \$18

*** Grilled Top Sirloin**

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

Seared Salmon with Thai Red Curry Sauce

basmati rice and snap peas \$22

Seared Sea Scallops

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

*** Ribeye with Porcini/ Port Compound Butter**

crispy fried onion rings, roasted potatoes & braised greens \$38

***Lamb Chops Scottadito**

grilled rack of lamb, charred tomatoes, asparagus, onions & rosemary hash browns \$40

*** 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 glazed sweet potatoes and Beluga lentils \$26

Fennel Crusted Pork Tenderloin with Balsamic Reduction

grilled asparagus and Ancient Grain polenta \$22

PASTA

Penne Bolognese

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

Spinach/Cheese Ravioli Marina

served with broccolini \$18

Angle Hair with Clams & Mussels

in a light seafood broth \$22

Baked Ziti with Sausage Meatballs

Layered with ricotta and mozzarella \$22

Shrimp Linguini

champagne sauce, pinons, tomatoes & capers \$20

PIZZA

Margherita- \$16

tomato sauce, buffalo mozzarella and basil

Sausage/Mushroom- \$18

smoked mozzarella and Fresno chilis

Goat Cheese/Basil Pesto-\$18

mushroom ragout and prosciutto

Pepperoni- \$17

tomato sauce and cheese

Vegetarian-\$17

brie, leeks, cherry tomatoes & artichokes