

Salads

<i>Prosciutto and English Cucumber Salad and Gorgonzola Brule</i> ○	8.00
<i>Thin Sliced Italian Air Dried Beef with Lemon Oil and Shaved Parmesan</i> ○	9.00
<i>Baby Iceberg Caesar Salad and Pancetta Chips</i> ○	6.50
<i>Warm Spinach Greens with Bacon, Mushrooms, Feta, Raspberry Dressing</i> ○	8.00
<i>Winter Greens, Candied Walnuts, Pears, Sundried Tomato, Balsamic Oil</i> ○	6.50

Starters

<i>Ahi Tuna Tartar on Chick Pea Rice Chips with Peking Plum Dressing</i> *○	9.00
<i>Fried Chili Glazed Pork Ribs on Purple Cabbage Slaw with Mole Sauce</i>	8.00
<i>Panko Crusted Stuffed Pepper Shooters with Champagne Mango Salsa</i>	8.95
<i>Okinawa Sweet Potato Ravioli with Cranberry Rice Wine Chutney</i>	8.50
<i>Baked Garlic Mussels Platter with Brandy Butter and Parmesan Cheese</i> *○	9.00
<i>Hot Glazed Oysters with Spinach and Lemon Pepper Hollandaise Sauce</i> *○	8.75
<i>Marinated Green and Black Olives and Pizza Crostini's</i> ○	6.25
<i>Red Quinoa-Vegetable Cake and Gingered Carrot Salad</i>	7.50
<i>Oven Roasted Butternut Squash Bisque with Apple Cider Cream</i> ○	6.50
<i>Crispy Calamari Fries with Tomato Brandy Ranch Dip</i>	8.25

○These items are gluten free

*These items may be served raw or undercooked
No Substitutions for any menu items

**Before placing your order, Please inform your server if a person in your party has a food allergy
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase risk of food borne illness
20% gratuity will be added to parties of 8 or more

Entrees

<i>Smoked Bone-In Pork Ossobucco</i>	
<i>Braised Pork Shank Wings, Cheddar Potato Cake, Black Cherry Jus</i>	<i>21.00</i>
<i>Grilled Grass Fed Ribeye *o</i>	
<i>Australian Beef Ribeye, Double Baked Potato, Asparagus, Port Butter Sauce</i>	<i>25.00</i>
<i>Braised Cod *o</i>	
<i>Cod and Vegetables wrapped in Cabbage, Ginger Purple Sticky Rice</i>	<i>19.00</i>
<i>Artichoke Gnocchi Primavera</i>	
<i>Artichoke Pressed Gnocchi, Roasted Vegetables, Butternut Squash Cream</i>	<i>17.00</i>
<i>Chicken and Eggplant Parmesan</i>	
<i>Roasted Chicken and Eggplant, Buffalo Mozzarella, Pesto-Tomato Sauce</i>	<i>19.00</i>
<i>Oxtail Parmesan Risotto</i>	
<i>Braised Oxtail, Tri-Color Quinoa and Butternut Squash Risotto</i>	<i>19.00</i>
<i>Marinated Lamb T-Bone *o</i>	
<i>Pan Seared Lamb T-Bone, Savoy Cabbage and Sweet Potato Stew</i>	<i>22.00</i>
<i>Crab Ravioli with Lobster</i>	
<i>Crabmeat Ravioli, Lobster Pieces, Lobster Brandy Cream Sauce</i>	<i>23.00</i>
<i>Braised Veal Tuscan Ravioli</i>	
<i>White Bean-Spinach-Caramelized Onion Ravioli, Veal Ragout Bolognese</i>	<i>19.00</i>
<i>Parmesan Crusted Trout *</i>	
<i>Thinly Sliced Trout, Provencal Cake, Tomato-Basil White Wine Sauce</i>	<i>19.00</i>

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NEW YEARS MENU!!!

Choice of First Course

Lobster Borsch with Diced Winter Vegetables

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Baby Bitter Greens with Cider Vinaigrette

Intermezzo

Green Tea Sorbet

Choice of Second Course

Sliced Herb Crusted Beef Rib Eye

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Pan Seared Chilean Sea Bass

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Lobster and Wild Mushroom Strudel

Choice of Dessert

Crème Brule Tart

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Trio Sampler

Cranberry Apple Bread Pudding, Lemon Tart, Chocolate
Truffle

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Chocolate Lava Cake

