

Appetizers

Chicken Pablano Quesadilla

Tomato, Jalapeño Cheddar, Guacamole

\$9

Flame Roasted Artichoke

Caramelized lemon, Asiago, White Truffle Aioli

\$9

Pinot Poached Mussels

White Wine Tomato Herb Broth, Rustic Crostini

\$11

Flatbread of the Day

Chef's Daily Creation

\$10

Hot or Cherry Chipotle Glazed Wings

Celery and Carrot Sticks with Choice of Stella Bleu

\$9

Truffle Fries

Crumbled Pancetta, Asiago, Italian Parsley

\$5

Sesame Seared Ahi Stack

Crisp wontons, Avocado, Sweet Chile, Sesame Ponzu

\$12

Soups

Purple Carrot Bisque

Cauliflower Crème Fraiche, Crushed Pistachios

\$7

Soup of the Day

Chef's Daily Creation

\$6

Salads

Classic Caesar

Hearts of Romaine, Herbed Focaccia Croutons,
Creamy Caesar

\$8

Baby Field Greens

Fresh Mozzarella, Cherry Tomatoes,
Cucumber, Shaved Red Onion, Kalamata
Olives, House Pomegranate Vinaigrette

\$9

Insalata Panzanella

Herbed Croutons, Shaved Red Onion, Cherry
Tomatoes, Capers, Fresh Basil, Balsamic Vinaigrette

\$9

Spinach Asiago

Honey Dijon, Shaved Fennel and Radish,
Oranges, Cherry Tomatoes

\$10

Bibb Wedge Italiana

Crumbled Pancetta, Pepperoncinis, Cherry Tomatoes,
Chopped Egg, Feta, Creamy Italian

\$11

Add

Chicken \$4

Seared Salmon \$5

Grilled Shrimp \$7

Seared Ahi Tuna \$8

Sandwiches

Tuscan Grilled Chicken

Basil, Roasted Tomatoes, Fresh Mozzarella,
Pesto Mayo on Ciabatta
\$10

Grilled Chicken Caesar Wrap

Hearts of Romaine, Asiago, Grilled Flatbread
\$9

Angus Burger

8oz Grilled, Choice of: Cheddar, Swiss, Pepper Jack,
Blue Cheese on Kaiser
\$10
Add Bacon \$2

The Rueben

Toasted Marble Rye, Thousand Spread, Aged
Swiss, House Made Sauerkraut and Corned Beef
\$11

Beef Dip

Shaved Roast Beef, Horseradish Cream, Aged
Swiss, Club Roll and Au Jus
\$11

Chicken Cashew Croissant

Candied Walnuts, Fresh Grapes, Basil
\$9

Entrees

Cherry Chipotle Glazed Ribs

In House Hickory Smoked, Polenta Fries, Honey Dill,
Baby Carrots
\$19

Braised Lamb Shank

Asiago Saffron Risotto, Parmesan Citrus Asparagus
\$28

Grilled Flatiron

Garlic and Herb Roasted Fingerlings, Balsamic
Sautéed Spinach, Demi and Herb Butter
\$22

Applewood Smoked Porkchop

Fennel Crusted Centercut Loin, Honey Dijon
Spinach, Brandy Apple Butter
\$26

Pan Seared Half Chicken

Porcini Dusted with Balsamic Crimins, Insalata
Panzanella, Natural Au Jus
\$17

Cedar Planked Salmon

Fresh Atlantic, Citrus Fennel Slaw, Crumbed
Pancetta, Polenta Fries
\$20

Salciccia Crespelle Floentina

Sundried Tomatoes, Crimins, Ricotta and
Mozzarella, Sambuca Tomato Rosé
\$18

Butternut Squash Ravioli

Sweet Pomodoro Cream, Cherry Tomatoes,
Asiago and Basil
\$15

Sides

Garlic and Herb Roasted Fingerlings \$4

Saffron Risotto \$5

Goat Cheese Polenta Fries \$5

Honey Dill Baby Carrots \$3

Asiago Citrus Grilled Asparagus \$4

Balsamic Sautéed Spinach \$3