

## Starters

<b>Steamed Mussels</b> chorizo, garlic, tomatoes, white wine, fresh basil, garlic bread	\$18
<b>Baked Brie</b> caramelized apples, onion jam, candied pecans, house made crostini	\$16
<b>Handmade Risotto Cakes</b> jalapeño chive aioli, fresh tomato + garlic salsa	\$15
<b>Grilled Shrimp</b> honey chili garlic glaze, orange jicama slaw	\$16
<b>Roasted Brussel Sprout Dip</b> grilled garlicky flatbread	\$15
<b>Baked Housemade Mac n Cheese</b> sharp cheddar, monterey jack, swiss, mozzarella, toasted parmesan crust	\$14
<b>Smoked Salmon Roll</b> marinated goat cheese, charred scallion pesto, wasabi crème fraîche, corn + watercress salad	\$20

## Salads

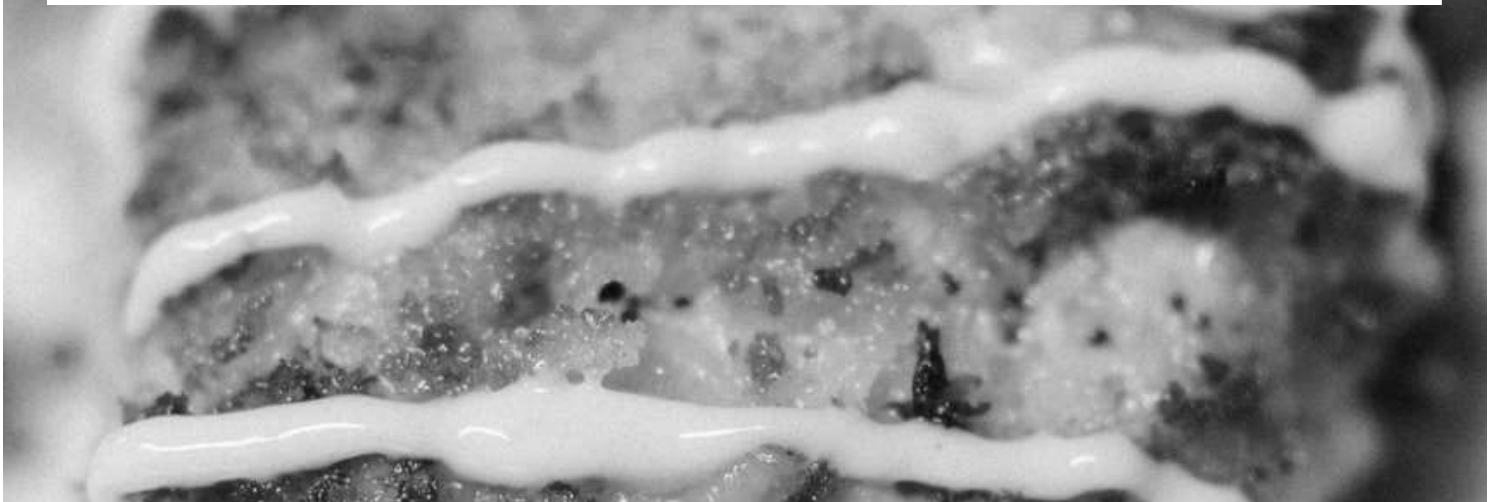
<b>Caesar Salad</b> crisp romaine, anchovies, fresh parmesan cheese, garlic croutons, caesar vinaigrette	\$15
<b>Mixed Greens Salad</b> anjou pears, brie, candied pecans, sundried cherries, champagne vinaigrette	\$16
<b>Marinated White Bean Salad</b> sundried tomatoes, roasted red peppers, garlic, fresh herbs, lemon, EVOO, crumbled feta, garlicky flatbread	\$15

**Add:**

Chicken \$12   Shrimp \$14   Steak MKT   Fish MKT

20% service charge may be included

*\* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*



## Entrees

<b>*Fresh Fish du Jour</b> fresh lemon herb cream, housemade tomato jam - jasmine rice and brussel sprouts	<b>MKT</b>
<b>Shrimp Saltimbucca</b> artichokes, prosciutto, sundried tomatoes, capers, sage, lemon butter - jasmine rice and grilled broccoli	<b>\$36</b>
<b>Parmesan Crusted Breast of Chicken</b> grilled yellow and red peppers, raisins, toasted almonds, balsamic demi glaze - jasmine rice and grilled broccoli	<b>\$34</b>
<b>*Grilled Filet Au Poivre</b> 8oz certified Angus filet mignon, cracked black pepper, cognac cream sauce, caramelized apples - truffle parmesan fingerling potatoes and grilled broccoli	<b>MKT</b>
<b>Grilled Baby Back Barbecued Ribs du Jour</b> chef's choice sauce of the day - mashed potatoes and grilled corn	<b>\$35</b>
<b>*Grilled Handmade Beef Burger</b> 8oz certified Angus ground filet mignon, Swiss cheese, pancetta, housemade pepper jelly, toasted onions - truffle parmesan fingerling potatoes	<b>\$23</b>
<b>*Roasted Pork Loin</b> pecan crusted, housemade ginger mayo - mashed potatoes and brussel sprouts	<b>\$34</b>
<b>Pasta Vera Cruz</b> simmered tomatoes, olives, capers, chilies, broccoli, fresh grated parmesan cheese	<b>\$25</b>
<b>Add:</b> Chicken \$12   Shrimp \$14   Steak MKT   Fish MKT	

## Sides

grilled corn \$5	grilled broccoli \$5
roasted brussel sprouts \$5	mashed potatoes \$4
truffle parmesan fingerling potatoes \$5	jasmine rice \$4