

APPETIZERS AND SALADS

SPINACH DIP
Served with Crostinis
\$9.95

ARTISAN CHEESE DISH
Three Cheeses, Nuts, Honey, Crostinis
\$20

GRILLED SALMON SALAD *
Balsamic Vinaigrette, Shaved
Onion, Cranberries, Walnuts, Goat
cheese
\$24.95

SANTA MARGHERITA FLATBREAD
Ricotta, Fresh Mozzarella, Tomato, Basil
\$15.95

WEDGE SALAD
Bleu Cheese, Bacon, Tomato, Red Onion
\$12.95

CRAB DIP
Served with Crostinis
\$13.95

EGGPLANT ROLLATINIS
Eggplant, ricotta, mozzarella,
sauce, capers, onion
\$12.95

FRIED GOAT CHEESE SALAD
Mixed Green Salad, Shaved
Onion, Beet, Lemon-Caper
Vinaigrette
\$13.95

AHI TUNA CARPACCIO *
Arugula, Celery, Radish,
EVOO, Fleur de Sel
\$12.95

SOUP DE JOUR
Ask Server

CAPRESE SALAD
Mozzarella, Tomato, Pesto, Basil
\$10.95

CHICKEN LOMBATA SALAD
Flash fried or herb grilled chicken,
mixed greens, onion, tomato, capers,
lemon caper vinaigrette, parmesan
snow
\$19.95

**BROCCOLINI SAUSAGE
FLATBREAD**
Ricotta, Fresh Mozzarella, Tomato,
Basil
\$15.95

CAESAR SALAD
Parmesan Crisp, Anchovies, Romaine
\$9.95

MAIN COURSES

PAN SEARED SALMON *
Pomme Purée, Asparagus or Wilted
Spinach, Beurre Blanc Sauce
\$24.95

LOBSTER RAVIOLI
Shallots, Parmesan Snow, Brown
Butter Cream Sauce
\$21.95

AHI TUNA *
Jasmine Rice, Wilted Bok Choy,
Sesame Soy Sauce
\$28.95

SEA BASS
Jasmine Rice, Wilted Bok Choy, Thai
Chili Garlic Sauce
\$32.95

SPRING RISOTTO WITH SCALLOPS*
Red Onion Jam
\$28.95

LAMB LOLLIPOPS *
Pomme Purée, Sautéed Seasoned
Vegetables, Apricot Glaze
\$24.95

COTE DE BEOUF FOR TWO*
Pomme Purée, Sautéed Seasoned
Vegetables
\$74.95

HALF POUND FILET MIGNON *
Pomme Purée, Caramelized Onions,
Herb Butter Compound
\$34.95

LOBSTER MAC AND CHEESE
\$24.95

CHICKEN CORDON BLEU
Deconstructed, Pomme Purée,
Sautéed Seasoned Vegetables, Beurre
Blanc Sauce
\$24.95

IBERIAN PORK
Spanish Chimi Churri, Pomme Purée,
Sautéed Onions
\$22.95

PRE FIXE MENU

CHEF'S SELECTION
Five Courses
paired with
Five JOLO Wines
\$125 Per Person

**CHEF'S SELECTION AT THE CHEF
COUNTER**
Watch the Chef as he prepares Five
Courses paired With Five JOLO
Wines
\$150 Per Person
(only 4 seats available per evening)

DESSERTS

CHOCOLATE MOUSSE CAKE
Berry Coulis
\$10.95

RED VELVET CAKE
Cream Cheese Frosting
\$10.95

CHEESE CAKE
Berry Coulis, Mint
\$10.95