



DINNER

* APPETIZERS

Little Gem Salad 

cucumbers, cherry tomatoes, radish, white balsamic vinaigrette

-10

Beet Salad 

roasted beets, local Catapano goat cheese, pistachios, shallot sherry vinaigrette

-13

Crispy Shrimp & Calamari

sweet chili vinaigrette, baby arugula, piquillo peppers, pickled red onions

-15

Chef's Soup of the Moment

-10

* ENTREES

Pineapple-Glazed Salmon

mashed potatoes, local seasonal vegetables

-26

Lemon Herb Roasted Chicken Breast

mushroom & pea risotto, local vegetables

-23

Sliced, Marinated Hanger Steak

hand-cut fries, local seasonal vegetables

-34

Mediterranean Penne

oven roasted tomato, garlic, broccoli, feta cheese, fresh basil pesto

-18

add chicken, shrimp or sa

-6

Catch of the Day

-Market Price

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Vegetarian option. Before placing your order, please inform your server if a person in your party has a food allergy. 20% Gratuity will be added to parties of 6 or more. Menu subject to change.