



SPRING / SUMMER MENU

Cold

SALAD OF GREEN LEAVES – Balsamic vinaigrette, carrot, cucumber, tomato - 6

ROASTED BEET – Arugula, almonds, orange dressing, goat cheese - 12

YOGURT CUCUMBER SOUP – Mint oil - 7

HAND PULLED MOZZARELLA – Heirloom tomato, olive oil, aged balsamic - 13

 **ADD GRILLED SALMON -8, CHICKEN BREAST -6, SHRIMP- 7 OR SCALLOPS -10**

Warm

ROASTED TOMATO & MUSHROOM SOUP – Grated parmesan - 7

SAUTEED CALAMARI – Fennel, capers, orange zest, spinach, tomato, pesto - 12

P.E.I MUSSLES – Ginger, cilantro, lemon-curry cream - 14

FRIED OKRA – Moroccan Spice, caper aioli - 7


SAUTEED FILET TIPS – Red wine, tomato, mushroom - 14

Main

CHICKEN AGNOLOTTI – Bacon, green apples, mushrooms, marsala cream - 20


LONG BRAISED SHORT RIB – Horseradish whipped polenta, charred pineapple-rum coulis - 29

MEATBALL GNOCCHI – Fresh tomato sugo, basil ricotta -20

 **CHARGRILLED FILET MIGNON** – Garlic mashed potato, marinated asparagus & tomato, roasted mushroom vinaigrette - 29

SHRIMP POLENTA – Pickled peppers, bacon, queso fresco, wine, cream - 19

GRILLED CRAB CAKES – Apple horseradish yogurt, summer succotash - 26

 **SCALLOP RISOTTO** – Asparagus, orange crème fraiche, ancho - 28

PARMESAN ENCRUSTED EGGPLANT – Potato-fontina-leek agnolotti, pesto cream, tomato sugo - 17

 **PESTO ENCRUSTED SALMON** – Garlic mashed potato, seasonal vegetables - 23

SHRIMP TORTELLINI – Smoked sausage, harissa-white wine butter, citrus arugula - 20

For the Kids

Choice of tomato sugo or butter cream
sauce with parmesan – 5 (add chicken, shrimp or meatballs for –3)



CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.