

MENU

APPETIZERS

SOURDOUGH TABLE BREAD 8

WHIPPED BUTTER

POTATO LEEK SOUP 12

POTATO | LEEK | CREAM

FIG BRUSCHETTA 20

WHIPPED GOAT CHEESE | FIG | HONEY |
WALNUTS | CROSTINI

CRAB DIP 20

JUMBO LUMP CRAB MEAT | CHEESE | SPICES |
GARLIC CROSTINI.

BAKED WHIPPED RICOTTA 20

WHIPPED RICOTTA | THYME | RED PEPPER
FLAKES | ORANGE | FRESH GROUND PEPPER

CHEF'S HUMMUS BOARD 24

CRUDITE AND CROSTINI

SALADS

CAPRESE 15

ROMANCE TOMATOES | BASIL
| FRESH MOZZARELLA | OLIVE
OIL | BALSAMIC GLAZE

ORZO SALAD 15

ORZO | ARUGULA | GOAT
CHEESE | OLIVE OIL |
LEMON

GREEK FETA TOWER 18

CUCUMBER | TOMATO
| KALAMATA OLIVES |
ONION | ROASTED RED
PEPPER | FETA | LEMON
VINAIGRETTE

ENTREES

NY STRIP STEAK 60

RAINBOW FINGERLINGS | SUMMER ZUCCHINI & SQUASH | HERB COMPOUND BUTTER

SUGGESTED WINE PAIRING:

LEGEND ZINFANDEL

OISHII SHRIMP 45

PIRI PIRI SAUCE | CILANTRO RICE | SWEET ONIONS & PEPPERS | JALAPEÑO | CILANTRO

SUGGESTED WINE PAIRING:

IRIS PINOT GRIS

CRAB CAKES 45

CILANTRO RICE | JALAPEÑO LIME TARTER | CHARRED BROCCOLINI

SUGGESTED WINE PAIRING:

EDEN RIFT VALLIANT CHARDONNAY

LOBSTER RAVIOLI 32

CHAMPAGNE TARRAGON SAUCE

SUGGESTED WINE PAIRING:

GIANTESSARI SOAVE

CHICKEN MARSALA 38

SAUTEED SPINACH | MASHED POTATOES

SUGGESTED WINE PAIRING:

WHITEHALL LANE TRE LEONI RED