

## STARTERS

Onion and Mushroom Soup with Pinot Grigio	7	
Jumbo Lump Crabcake, Pan Seared with Dill Tartar Sauce	13	
Mediterranean Hummus, Hearth Baked Feta, Eggplant Caponata, Moroccan Olives and Flatbread	11	
Mussels with Chardonnay, Shallot, Thyme, Tomato, Touch of Cream	10.5	
Escargots in Garlic Butter, Baked in Hearth Oven	11	
Calamari Fritto Misto with Poblanos, Crispy Lemon, Aioli and Tomato Chile Sauce	10.5	
Chilled Jumbo Gulf Shrimp with Cocktail Sauce	13.5	
Gnocchi "Alla Vodka" with Asiago	10.5	
Thai Seared Rare Tuna on Mee Grob with Coconut Curry Dressing	13.5	
Carpaccio of Beef with Rocket Lettuce, Horseradish Aioli, Shaved Granna Padanna	14	
Selection of Cheeses with Raisin Walnut Crisps, Honeycomb and Fruit	MP	

## SALADS

Hearts of Romaine Caesar Salad with Pecorino Romano	7.5	
Salad Greens with Herbs, Ficelle Croutons, "Jerez" Spanish Sherry Vinaigrette	7	
Spinach, Baby Green Salad with Gorgonzola, Spiced Pears, Hazelnuts, Balsamic Vinaigrette	9.5	
Pinenut Crusted Warm Goat Cheese Salad with Mesclun Greens, Fig Balsamic Vinaigrette	10.5	
Pan-Fried Green Tomatoes, Mozzarella, Radicchio, Red Onion, Basil Oil	10	

## FROM THE HEARTH

Pizza Margherita		
Tomato Sauce, Fresh Basil, Mozzarella	11.5	
Pizza Quattro Formaggi		
Gorgonzola, Smoked Provolone, Mozzarella, Goat Cheese, Rosemary, Truffle Oil	13.5	
Pizza Salsicce		
Sweet Fennel Sausage, Caramelized Onions, Tomato, Mozzarella	12.5	
Pizza Portabello		
Sun-Dried Tomato, Roasted Garlic, Rosemary	12.5	
Pizza Vegetariana		
Fresh Tomatoes, Basil, Red Onion, Eggplant, Zucchini, Mushrooms, Mozzarella	12.5	

## PASTA

Farfalle with Chicken, Pesto, Roma and Sun-Dried Tomatoes, Portobella Mushrooms	19
Veal and Braised Beef Bolognese with Baby Mushrooms, Parmigiana and Rigatoni	19
Shrimp Pad Thai with Peanuts, Scallions, Bean Sprouts, Cilantro and Fresh Lime	23
Sea Scallops, Pan Seared, Ricotta Gnocchi, Winter Greens, Truffle Oil and Mushrooms	23
Penne Marinara, Fresh Mozzarella, Prosciutto di Parma, Basil Leaf	19
Gnocchi al Forno with Roast Natural Chicken, Spinach, Asiago Cheese a la Vodka Sauce	22

## FISH, POULTRY and MEAT

Atlantic Salmon Grilled, Artichoke and English Pea Risotto, Asparagus, Tomato-Herb Infused Extra Virgin Olive Oil	23.5
Yellowfin Tuna Steak Sesame Crusted, Jasmine Rice, Ginger & Tamarind Wok Seared Vegetables, Sweet Soy Dressing	26
Crabmeat Crusted Chilean Sea Bass Pan Roasted, Yukon Gold Potato Cake, Vegetable Fricasee, Lemon Herb Butter	29
Gulf Shrimp and Sea Scallops Pan Seared, with Five Mushroom Risotto, Yuzu Citrus-Soy Glaze	27
Lamb Shank Braised in Two Wines, Potato Puree, Fried Parsnips and Natural Sauce	24
Natural Chicken Braised with Tomatoes, White Wine, Bacon, Olives, Sweet Peppers and White Bean Ragout	23
Twin 7 oz. Pork Chops Grilled with Potato Puree, Sweet n' Sour Shallots, Jerez Sherry-Mustard Butter	25
Veal Saltimboca Creamy Polenta, Vegetable Misto, Marsala Mushroom Sauce	23.5
Pan Roasted Long Island Duck Breast Truffle-Honey Glazed with Almond and Autumn Fruit Wild Rice Pilaf, Red Wine Demi	25
Grilled Top Sirloin Sliced with Rock Shrimp-Yukon Gold Potato Salad, Grilled Asparagus, Asian Brown Sauce	24
12 oz. Dry Aged New York Strip Garlicky Potato Lasagne, Market Vegetable, Crispy Onions and Red Wine Sauce	34
10 oz. Filet of Beef Tenderloin Pan-Fried Potatoes, Gorgonzola Empanada, Bordeaux Reduction	32

Shrimp Spring Rolls with Asian Slaw and Spicy Apricot Dipping Sauce 11

~  
*ENTREES*

Grilled Veal Breast  
With Truffled Mac and Cheese, Broccoli Rabe and Red Wine Demi 24

~  
Pumpkin Seed Crusted Mahi Mahi  
With Creamy Risotto, Spinach and Red Pepper Coulis 22

*Dessert*  
Cherry and Apple Crumble with Vanilla Ice Cream 7

*Tonight's Cheese Selection*

Morbier, Semi Soft Cheese, Raw Cow's Milk, Day Night Cheese with Ash, France  
Cabreles, Firm Bleu Veined Cheese, Cow's Milk, Spain  
Manchego, Hard Sheep's Milk Cheese, Nutty Finish, Spain  
Fromage de Montagne, Reblochon Style, Raw Cow's Milk, Creamy Texture, France



**TONIGHT'S WINE FLIGHT**

3, oz. Tastings of the Following \$12.00

2005 Hogue Genesis Riesling Washington ~ By The Glass \$8.00 By The Bottle \$28.00	2001 Hogue Genesis Syrah Washington ~ By The Glass \$8.00 By The Bottle \$28.00	2002 Hogue Genesis Cabernet Sauvignon Washington ~ By The Glass \$8.00 By The Bottle \$28.00
---	--	---

Entree Salads and Sandwiches

Grilled, Sliced Chicken on Country Bread with Walnut and Gorgonzola Butter 12  
Rare Sliced Roast Beef on Olive Foccacia, Oven Dried Tomatoes, Smoked Provolone, Aioli 12  
8 oz. Grilled Hamburger on Bakery Roll, French Fries, Lettuce, Tomato, Red Onion 11.5  
Chicken Cobb Salad with Chopped Greens, Bacon, Egg, Tomatoes, Gorgonzola, Sherry Vinaigrette 14.5  
Chopped Chicken Salad with Bok Choy, Cashews, Sugar Snaps, Spicy Ginger Vinaigrette 15  
Asian Seared Rare Tuna Salad, Spinach, Crispy Onions, Mushrooms, Spicy Creamy Ginger Dressing 16.5

Hearts of Romaine Caesar Salad with Grilled Chicken 14.5

or Atlantic Grilled Salmon 16.5