

DINNER

APPETIZERS

bruschetta sampler	6 toppings + parmesan focaccia toasts	\$13
artisan cheese board	small for 2 to share large for 4 or more	\$10/ \$15
calamari buffalo style	flash fried, tossed with hot sauce & served with celery slaw, blue cheese aioli	\$10
tuscan "frito misto"	seasonal changing variety of fresh vegetables in crispy polenta crust, garlic herb aioli	\$8
sesame shrimp toast	sesame scallion shrimp on crispy toast rounds; dip duet	\$7

GREEN SALADS

using a variety of locally grown greens & organic produce

honey roasted pears bleu cheese & pecan	maytag bleu cheese, house candied pecans, pear balsamic vinaigrette	\$7/ \$10
medjool date, almond manchego cheese	warm dates, Spanish marcona almonds, citrus sherry vinaigrette	\$7/ \$10

PASTA

hand rolled sheets and house prepared sauces

roast chicken, mushroom & penne gratin	creamy ricotta and sundried tomato pesto don't want chicken? just say the word!	\$15
garlic chicken puttanesca	spicy caper & olive infused sauce "rosso" tossed with chunks of sautéed garlic chicken	\$15
lobster & shrimp mac & cheese	creamy cheesy goodness with lavish shellfish bonus!	\$16

PIZZA

hand tossed homemade thin crust, stone hearth baked

veneto	baby spinach, fresh oregano, slow roasted grape tomatoes & fresh mozzarella	\$12
rustica	Hidden Stream organic ham, artichoke hearts, wild mushrooms & fontina	\$13
thai chicken	coconut peanut sauce, sesame roast chicken, roast peppers & onions pepperjack cheese, crisp asian slaw, fresh cilantro	\$13
karlina	roasted tomato sauce, herb grilled chicken, kalamata olives, feta cheese balsamic peppers & onions	\$13

ENTRÉE PLATES

garlic peppercorn bistro filet "steak frites"	cooked to order served with tomato béarnaise sauce & "pomme frites" French fries tossed with garlic herb butter	\$22
two salmon croquettes	pair of jumbo line caught salmon cakes + honey smoked salmon pan fried crispy & topped with tarragon caper tartar sauce wilted spinach & roasted squash salad	\$16
tomato braised short ribs	boneless ribs slow cooked in rich tomato sauce horseradish mashed potatoes	\$20
wild mushroom ragout	red wine & tomato braised mushrooms spooned over creamy parmesan polenta	\$14
fresh catch	we search ocean wide for the freshest fish (not endangered) and prepare it according to the seasons. ask for details & price.	\$mkt
Hidden Stream Farms organic chicken pot pie	pulled organic chicken, herbed cream, tender vegetables topped with flaky butter crust	\$15
malbec burger	8 oz of Grass Run Farm, grass fed beef, topped with malbec braised variety mushrooms, caramelized red onions on toasted ciabatta served with parmesan fries (add Maytag bleu cheese or cotswold cheese.....\$1.50)	\$14