

**- STARTERS + SHARE PLATES -**

<b>SOUP OF THE DAY</b>	Recited Daily	<b>7.95</b>
<b>GARDEN SALAD</b>	Organic Grapes, Blue Cheese, Pistachios, Balsamic Dressing	<b>8.95</b>
<b>ROMAINE SALAD</b>	Parmesan Dressing, Focaccia Croutons	<b>8.95</b>
<b>SHRIMP COCKTAIL</b>	Horseradish Cocktail Sauce	<b>19.00</b>
<b>TARTARE OF TUNA</b>	Lightly Spiced with Soy, Chili and Ginger, Crushed Avocado, Cucumber	<b>17.00</b>
<b>CRAB CAKE</b>	Chipotle Aioli, Crushed Avocado	<b>16.00</b>
<b>SMOKED SALMON</b>	Lemon-Chive- Pepper Blini, Capers, Red Onion, Dill	<b>17.00</b>
<b>CHEESE BOARD</b>	Domestic and Imported Varieties, Condiments and Grilled Baguette	<b>21.00</b>
<b>CHARCUTERIE + CHEESE BOARD</b>	Domestic and Imported, Condiments and Grilled Baguette	<b>28.00</b>
<b>OLIVE MEDLEY</b>	Mediterranean Selection	<b>7.00</b>

**- LARGE SALADS -**

<b>TOMATO</b>	Di Stefano Burrata Mozzarella, Vine Ripe Tomato Medley, Basil Pesto	<b>16.00</b>
<b>ROASTED RUBY BEET</b>	Goat Cheese, Toasted Walnuts, Endive, Balsamic Reduction	<b>16.00</b>
<b>CARPACCIO BRESAOLA</b>	Wild Arugula Salad, Parmesan, White Balsamic Dressing	<b>17.00</b>
<b>TEMPURA CALAMARI</b>	Miso Dressing, Coriander, Peanuts, Organic Greens	<b>16.00</b>
<b>TIGER PRAWN</b>	Greek Yogurt Dressing, Cucumber, Tomato, Onion, Mini Peppers, Olives, Feta	<b>19.00</b>
<b>CHOP CHOP CHICKEN</b>	Asian Vegetable Slaw, Wontons, Sesame Ginger Vinaigrette	<b>16.00</b>
<b>PEPPER CRUSTED AHI TUNA</b>	Couscous, Cucumber, Tomato, Mini Peppers, Olives, White Balsamic	<b>19.00</b>
<b>SALMON</b>	Roasted Beets, Goat Cheese, Walnuts, Onion, Balsamic Dressing	<b>26.00</b>
<b>BEEF SIRLOIN STEAK</b>	Wild Arugula Salad, Parmesan, Tomato, White Balsamic Dressing	<b>26.00</b>

**- SANDWICHES & BURGERS -**

<b>LOBSTER SALAD SANDWICH</b>	Lemon Aioli, Tomato, Avocado, Artisan Bread, Petit Greens	<b>24.50</b>
<b>CHICKEN SANDWICH</b>	Grilled Breast, Lettuce, Tomato, Bacon, Cheddar, Mayo, Fries	<b>16.25</b>
<b>BACON CHEESEBURGER</b>	Smoked Bacon, Tomato, Lettuce, Cheddar, Mayo, Fries	<b>17.00</b>

**- PASTAS -**

<b>GNOCCHI AMATRICIANA</b>	San Marzano Tomato, Pancetta, Parmesan, Parsley	<b>17.00</b>
<b>FUSILLI SAUSAGE</b>	Spicy Italian Sausage, Peppers, Tomato, Basil and Parmesan	<b>17.00</b>
<b>PENNE CHICKEN PICCATA</b>	Chicken Breast, Oven Dried Tomato, Capers, Shallots, Basil, Parmesan	<b>17.00</b>
<b>LINGUINI FUNGHI</b>	Market Mushrooms, White Wine, Toasted pine Nuts, Parmesan	<b>17.00</b>
<b>LINGUINE SCAMPI</b>	Tiger Prawns, San Marzano Tomato Marinara	<b>24.00</b>

**- LARGE PLATES -**

<b>SAUTÉED TIGER PRAWNS</b>	Risotto with Summer Corn and Roma Tomato	<b>24.00</b>
<b>ROASTED CHICKEN BREAST</b>	Wilted Spinach, Lemon Sauce, Gratin Soft Polenta	<b>22.00</b>
<b>RACK OF LAMB</b>	Mashed Potatoes, Seasons Vegetables and Grain Mustard Sauce	<b>34.50</b>
<b>GRILLED FILET MIGNON</b>	Madagascan Pepper Sauce, Seasons Vegetables, Potato Trio	<b>39.00</b>
<b>GRILLED CULOTTE STEAK</b>	Madagascan Pepper Sauce, Seasons Vegetables, Potato Trio	<b>26.50</b>
<b>SCOTTISH SALMON</b>	Soy Glazed, Baby Bok Choy, Broccolini, Wilted Spinach, Ginger Ponzu	<b>28.50</b>
<b>ALASKAN HALIBUT</b>	Mushroom Crusted, Riesling Sauce, Potato Puree, Asparagus	<b>38.00</b>
<b>WILD SWORDFISH</b>	Blackened, Lemon Risotto, Mediterranean Tomato Salsa, Petit Greens	<b>29.50</b>
<b>DIVER SCALLOPS</b>	Lobster Mashed Potatoes, Asparagus, Almond Piquillo "Romesco"	<b>33.00</b>

**- THREE COURSE MENU -**

**PETIT GARDEN SALAD or CUP OF TODAY'S SOUP or PETIT ROMAINE SALAD**

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**GRILLED LAMB CHOPS (3)**

Mashed Potatoes, Seasons Vegetables, Grain Mustard Sauce

**WILD SWORDFISH (4oz)**

Blackened, Lemon Risotto, Mediterranean Tomato Salsa, Petit Greens

**DIVER SCALLOPS (3)**

Lobster Mashed Potatoes, Asparagus, Almond Piquillo "Romesco"

**SAUTÉED TIGER PRAWNS (4)**

Risotto with Summer Corn and Roma Tomato

**PENNE CHICKEN PICCATA**

Chicken Breast, Oven Dried Tomato, Capers, Shallots, Basil, Parmesan

**FUSILLI SAUSAGE**

Spicy Italian Sausage, Peppers, Tomato, Basil and Parmesan

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**WARM CHOCOLATE SOUFFLE CAKE** Hazelnut Gelato

or

**OREO BANANA SPLIT CUP** Vanilla Gelato

**\$29.75**

**SEASONAL LUNCH WINES**

**8.50**

**BOLLA**

Pinot Grigio, Italy

**DELOACH**

Chardonnay

**AUSTERITY**

Pinot Noir, Monterey

**LISTEL**

Rosé, France