

Appetizers

Pork Arancini | 13

pork & goat cheese stuffed risotto ball, sweet madeira tomato sauce

Fried Calamari | 11

housemade cocktail sauce

Crispy Tiger Shrimp | 13

sweet & spicy jalapeno sauce

Ceviche | 15

scallops, cilantro, citrus & house corn chips*

PEI Mussels 🍷 | 14

fig, red onion & cilantro, champagne cantaloupe-coconut cream sauce*

Banh-Mi Sliders | 14

kurobuta pork, pickled carrot & daikon, cilantro-sriracha mayo

Filet Tips | 16

beef tenderloin, spicy cashew-chili sauce & bean sprouts*

Bistro Caprese | 13

beefsteak tomato, fresh mozzarella, basil olive oil, balsamic reduction & toasted baguette

Escargot | 12

blue cheese, garlic butter & toasted sourdough*

Honey & Cashew Brie | 14

lahvosh cracker bread & red apples

Baked Lahvosh | 13

goat cheese spread, spicy andouille sausage, peppadews, cotija cheese

Drink

Citrus Soda | Cucumber, lime, grapefruit shrub, simple & soda | 5

Limeade | Lime, mint, simple & soda | 5

Ginger Spice | Ginger shrub, lemon juice, cinnamon, simple & soda | 5

Pineapple-Pepper | Basil, pineapple juice, habanero simple & soda | 5

Soup & Salad

Cream of Tomato Basil Soup |

bowl 5 cup 3

Garden ✂ | 5

spring mix, tomatoes, green peppers, cucumbers, red onions & balsamic vinaigrette

Beet ✂ | small 7 large 12

spring mix, roasted red beets, Chevre goat cheese, pistachios & lemon-honey vinaigrette

Caesar ✂ | small 6 large 10

romaine & house made Caesar dressing*

Butter Leaf Wedge ✂ | 12

wedge of butter leaf lettuce, bacon crumble, Affinee blue cheese, toasted walnuts, creamy buttermilk blue dressing & basil oil

Arugula ✂ | small 8 large 14

shaved apple, radish & onion, pine nut, white balsamic & grape seed vinaigrette*

Kale ✂ | small 8 large 14

zante currants, toasted pecans, basil infused quinoa, feta, cracked pepper Dijon dressing

Add Red Bird Farms chicken, organic tofu, three Tiger shrimp or salmon to any salad for five dollars*

✂ Indicates a gluten free menu item. Ask your server for other items that can be prepared gluten free on request

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.

Pasta

Penne Monza Fresca | 21

sautéed Red Bird Farms chicken breast, prosciutto ham, tomatoes, green onions, fresh basil, garlic cream sauce, fresh mozzarella & parmesan cheeses

Shrimp & Sausage | 25

Tiger shrimp, Andouille sausage, roasted red pepper pesto cream sauce, red onion & spinach over linguine*

Chicken Parmesan | 19

breaded Red Bird Farms chicken breast, marinara & mozzarella cheese over linguine

Tortellini Carbonara | 20

tri-color pasta stuffed with ricotta cheese, garlic cream sauce, prosciutto ham & green onions

Homemade Meat Lasagna | 18

Italian sausage, ricotta & mozzarella cheeses baked in marinara sauce

Penne Roberto | 21

marinated flank steak, asparagus, tomatoes, green onions, spicy chipotle cilantro pesto sauce topped with avocado

Shellfish Cioppino | 30

Alaskan king crab leg, Tiger shrimp, bay scallops, mussels, fresh fish, mushrooms, tomatoes, green onions, spicy garlic tomato broth over angel hair pasta*

Fettuccine | 15

choice of alfredo, marinara, Bolognese or creamy basil pesto
Add organic tofu; Red Bird Farms grilled chicken; three Tiger shrimp or salmon* 5

All pasta entrees are garnished with parmesan cheese unless otherwise requested

✂ Gluten free penne pasta can be substituted upon request

Entrée

Atlantic Salmon | 27

granola crust, cherry & onion
gastrique, apple honey butter,
roasted sweet potato & spinach*

New York Strip | 30

grilled twelve ounce strip steak,
whiskey-Worcestershire sauce,
fried beech mushroom, brie potato
hash & seasonal vegetable*

Add three Tiger shrimp 5

Ruby Red Trout ✂ | 28

pecan crust, caramelized onion
vodka buerre blanc, gruyere risotto
& seasonal vegetable *

Chicken Marsala | 26

Red Bird Farms chicken breast,
wild mushrooms, roasted shallots,
sweet Marsala wine sauce over a
bed of fettuccine & grilled
asparagus

Beef Tenderloin ✂ | 36

grilled six ounce filet, madeira
demi, bourbon goat cheese,
truffled mashers & seasonal
vegetable*

Striped Bass | 30

pumpkin seed crust, chili-coconut
cream sauce, roasted sweet potato
& seasonal vegetable*

Tofu Napoleon ✂ | 22

marinated tofu, cilantro, roasted
tomato & vegan cheese baked,
coconut milk crème

Braised Pork Shank ✂ | 27

slow roasted, garlic & pinot noir
pan sauce, roasted portabella,
tarragon-peppadew polenta cake

Please inform your server of any allergies and dietary restrictions

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Four dollar split plate charge

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