

DINNER MENU

APPETIZER

SHAVED FENNEL SALAD	18	BUTTERMILK CRUSTED CALAMARI	18
green apple, almonds, manchego cheese & honey mustard vinaigrette		sweet chili , mixed sweet peppers, marinara	
TWO COLORED TOMATO SALAD	19	BURRATA WITH CARAMELIZED STRAWBERRIES	19
arugula, goat cheese, red onion, fig vinaigrette		balsamic strawberries, focaccia, olive oil	
SHRIMP COCKTAIL	19	CRISPY BRUSSEL SPROUTS	12
cocktail sauce & corn tortilla chips		fried and tossed in sweet chili glaze	
		TUNA TARTAR	18
		guacamole base, tortilla chips	

MAIN COURSE

GRILLED SALMON	28	PESTO PASTA	22
balsamic glaze, sauteed spinach, oyster mushrooms and beurre blanc		spinach pesto & house vegetables	
CHARCOALED RIBEYE	34	SPAGHETTI WITH SHRIMP	27
16oz prime ribeye, asparagus, stem cherry tomatoes, herb butter, truffle oil		cherry tomatoes, arugula, garlic & wine sauce, parmesan, breadcrumbs	
ROASTED CHICKEN	26	GRILLED VEGETABLES TOWER	24
cauliflower puree, two colored cauliflower, caper, whiskey sauce		tomatoe, zucchini, eggplant, avocado, chimichurri	

DESSERT

SIDE

STRAWBERRY CHEESECAKE	12	MASHED POTATOES	8
		garlic, butter and parmesan cheese	
ICE CREAM	8	TRUFFLE FRENCH FRIES	9
chocolate or vanilla		tossed with herbs	
CHOCOLATE TART WITH LEMON MERINGUE AND RASPBERRIES	12	GARLIC BROCCOLI	8
		sauteed with garlic and butter	