

Starters

Feature Soup 10
Ask your Server for Chef's Daily Creation

Warm Mushroom Salad 14 | GFO
Sautéed Mushroom Medley Crispy Pancetta, Mixed Greens, tossed in a Miso Sherry Vinaigrette with Goat Cheese and Balsamic Drizzle on top. *(Vegan option available)*

Charred Caesar Salad 13 | GFO
Charred Baby Gem Lettuce, Black Pepper Croutons, Bacon Bits, Parmesan Cheese, tossed in a Lemon Garlic Dressing.

Mediterranean Grilled Calamari 16 | GFO
Served with Confit Tomatoes, Charred Lemon, Light Drizzles of Balsamic Vinegar and Chipotle Mayo.

Roasted Bone Marrow 22 | GFO
Served with Bacon Espresso Marmalade, Chimichurri and Toasted Crostini.

Mains

Linguine 22 | GFO
Mixed Mushrooms, Blistered Grape Tomato, Arugula, Toasted Cashews, tossed in a Basil Cream Sauce and topped with Oven Dried Tomatoes & Parmesan Cheese. *(Vegan option available)*

Roasted Chicken Supreme 28 | GFO
Goat Cheese and Sundried Tomato, Stuffed Chicken Breast, served with Seasonal Vegetables and a Chorizo Bean Pilaf.

Pan Roasted Pickerel 29 | GFO
Confit Smashed Potatoes, Braised Fennel, Charred Carrot Puree, topped with Walnut Gremolata.

Octopus Risotto 31 | GFO
Red Wine Braised Octopus, Creamy Risotto, Parmesan Cheese.

14 oz. Ribeye 42 | GFO
Served with Mascarpone Mashed Potatoes, Zucchini Basil Puree and Confit Shallots
+3 Creamy Peppercorn Sauce +3 Béarnaise

Desserts

Earl Grey Crème Brulée 9
Accompanied with Compressed Berries.

Chef's Creation 9
Ask your Server