

Appetizer

Soup du Jour 5

Your server will describe tonight's offering

House Salad 6

Our fresh & varied baby field greens tossed with Sun-dried tomato & kalamata olives in a red wine vinaigrette. Topped with goat cheese & house-made croutons

Sweet Day boat Scallops 14**

A pair of Arborio rice flour encrusted scallops, gently sautéed & served on a bed of wilted baby spinach. Topped with our smoky tomato butter – a must try!

Asparagus Salad 12

Fresh medium sized asparagus, blanched & shaved; served over baby arugula with orange segments, caramelized fennel & blue cheese; light citrus dressing

Provençal Vegetable Tian 8

Slices of fresh garden vegetables, layered with herbs & olive oil & baked to just the right consistency. The aroma of this dish fills the dining room with the wonders of simply prepared fresh food

The Perfect Risotto* 10

A creamy Arborio risotto with a traditional Parmesan finish ~ your server will describe tonight's offering

Ricotta & Spinach Gnocchi*9

Made by hand in our kitchen, these light & flavor-packed treats are delicately sauced in a truffle cream with toasted walnuts

Mushrooms ~ great to share! 10

A blend of shitake, oyster & cremini mushrooms served in a full-bodied parmesan cream sauce with chopped fresh herbs. Enjoy with our baguette

*Entrée portion 18 ** Entrée portion 28

Entree

10oz New York Strip 29

Certified Black Angus beef with truffle whipped potato & a blend of wild mushrooms, au jus. Served with the best Kale

Pan-seared Chicken 22

Marinated in EV Olive Oil, rosemary & thyme; our Frenched chicken breast is delicately seared & presented to you over delicious herbed goat cheese mashed potato with haricot vert alongside ~ **simple elegance**

Black Sea Bass 26

In an Asian influenced marinade, this lovely Bass filet is served over jasmine rice with a tri-color pepperade & crunchy onion

Spring Lamb 32

2/3 beautiful chops, from the rack seasoned traditionally in a bit of garlic & rosemary. Cooked to your liking & topped with a fine mint sauce. Served with fingerling potato, asparagus & spinach

Heritage Pork Chop 28

Our full-cut chop is rubbed in cumin, pan roasted to perfection – the juices run clear & the tender flavorful meat is a joy. Topped with a peach cilantro salsa & Served with roasted potato & kale

Wild Scottish Salmon 24

Pan seared & served over luscious scallion-filled jasmine rice. A delicate Dijon cream sauce with fresh chive tops the fish & grilled asparagus completes the dish

BYOB ~Bring along your favorite wine to complement the meal

**Please alert your server to food allergies;
nuts in use in our kitchen**