

Appetizers

Chef Damico's Olives \$8
Marinated olives with assorted cheeses and
garlic Asiago roll

Crispy Flatbread \$6
Assorted roasted mushrooms, Fourme D'
Ambert, garlic virgin olive oil and house-
cured bacon flat bread pizza

Tropical Crab Tower \$9
Lump crab meat, avocado, papaya, mango,
basil oil and pineapple vinaigrette

Beef Carpaccio \$9
Shaved beef tenderloin with mixed green
salad, truffle vinaigrette, parmesan cheese,
capers and peppercorn aioli

Salads

Insalata Caprese \$7
Fresh tomato salad with house made
mozzarella, mixed greens, basil pesto and
balsamic vinaigrette

Summer Spinach Salad \$7
Garden fresh spinach, mixed berries, feta
cheese and toasted pepitas tossed with
raspberry vinaigrette

Goat Cheese Salad \$9
Hazelnut crusted farm fresh goat cheese fritter, served with mixed salad greens,
shaved fennel, strawberries and honey roasted shallot vinaigrette

Entrée's

Santa Fe Tamales \$14
Black bean and roasted corn tamales with spicy Chihuahua gratin,
smoked tomato sauce, jicama salad and crispy plantain chips
Grand Gold Margarita \$6

Pan-Asian Halibut \$17
Pan seared peanut dusted Halibut with rice noodles,
Chili-lime broth and stir-fried Chinese long beans
Leitz Dragonstone 2008 Riesling glass \$7; bottle \$26

Tuscan Chicken \$15
Roasted prosciutto wrapped breast of chicken with hazelnut basil pesto,
Pecorino Toscano polenta, glacé de Volaille with sautéed mushrooms and grilled
asparagus served with smoked chicken salsiccia, tomato-fennel relish and tarragon mustard
Permot 2007 Chardonnay glass \$8; bottle \$32

Southwest Pork Duo \$15
Ancho chili smoked pork loin chop with sun dried cherry barbecue sauce,
Roasted garlic pork belly sausage with agave-lime slaw and crispy sweet potato fries
Charleville Half Wit Wheat, Belgian Style Wheat Ale \$5

Filet Mignon \$22
Grilled beef filet with foie gras hollandaise, caramelized Yukon gold potatoes with apple wood
smoked bacon and roasted Vidalia onion and local farm vegetables
Josh 2006 Cabernet Sauvignon glass \$6; bottle \$24

Lamb Mixed Grill \$25
Maple Dijon glazed lamb chops with Madeira porcini jus,
Rosemary-olive oil whipped potatoes and local farm vegetables
served with Mediterranean lamb skewer and spiced apricot chutney
Monte Antico Rosso Toscano 2006 Super Tuscan glass \$5; bottle \$18