

Dinner Menu

STARTERS

House Made Soup Of The Day- Cup 7

CHARCUTERIE – Bresaola (Beef) - Coppa Americana - Salame Finocchiona- Prosciutto Di Parma- Soprasetta Served with Homemade Pickles, Mustard Grain & Brioche Bread **3 for 12 – 5 for 20**

Dungeness Crab Cakes- Mango-Avocado Salsa, Lemon Aioli & Micro Greens **15**

Heirloom Tomato- Di Stefano Buratta Cheese, Basil Leaves, Balsamic Glaze & Grilled Bread **12 gf-v**

Steak Tartare- Chopped Filet Mignon (Raw), Capers, Red Onion, Dijon, Parsley, White Truffle Oil & Crostini **15 gf**

Red Wine Braised Grilled Octopus- Grilled Lemon, Celery, Red Onion & Oregano-Lemon Vinaigrette **16 gf**

Fried Calamari- Maui Onion Rings, French Beans, Chili Lime Aioli & Cocktail Sauce **12**

Artichoke Heart Gratin- Stuffed Gruyere - Parmesan Cheese, Bread Crumbs & Agrumato Olive Oil **10 gf-v**

Wood Oven Roasted Prawns- Creamy Garlic Sauce, Chives & Bread Crostini **12 gf**

Mediterranean Spiced Beef Meatballs- Fresh Basil, Tomato Concasse, Parmesan Cheese & Marinara Sauce **12**

Smoked Salmon & Burrata Cheese- Black Lava Sea Salt, Fennel Brioche Bread & Laudemio Olive Oil **11 gf**

SALADS

Wood Oven Roasted Red and Gold Beets- Organic Mix Green, Goat Cheese & Raspberry Vinaigrette **11 gf-v**

Butter Lettuce- Bosc Sliced Pears, Gorgonzola Cheese, Golden Raisin & Cashew Dressing **11 gf-v**

Caesar- Petite Romaine Heart, Parmigiano-Reggiano, Croutons & Classic Caesar Dressing **10 gf**

WOOD OVEN PIZZAS

Mushroom- Wild Mushrooms, Boschetto Tartufo Cheese, Arugula & Drizzle White Truffle Oil **20 gf-v**

Roasted Lamb & Tamarind- Parmesan, Mozzarella Cheese, Fresh Cilantro & Pesto Sauce **22 gf**

Heirloom Tomato- Mozzarella Cheese, Caramelized Onion, Fresh Basil & Balsamic Glaze **20 gf-v**

Smoked Salmon- Thin Slices of Potato, Meyer Lemon Crème Fraiche, Capers & Chives **22 gf**

Gluten Free Pizza Available Add \$3

ENTREES

Baby Back Ribs- Corn Bread, Apple- Cabbage Slaw & Central Park Bistro B.B.Q. Sauce **25 gf**

Grilled Australian Lamb Chops- Potato Cake, Goat Cheese, Cherry Tomato, Arugula & Pomegranate Glaze **38 gf**

Petite Filet Mignon- Sautéed French Beans, Scallop Potato Terrine, Herb Butter & Brandy Sauce **32 gf**

Painted Hills Natural Beef Burger- Cheddar Cheese & French Fries **16 Add Mushroom 3- Bacon 3- Avocado 3**

Pan Seared Salmon- Quinoa, Baby Spinach, Heirloom Tomato, Turnips & Tarragon Beurre Blanc **28 gf**

Seared Scallops- Sun Dried Tomato-Garlic Risotto, English Pea Puree & Drizzle Figs Glaze **30 gf**

Sesame Crusted Seared Ahi Tuna- Avocado-Mango- Cucumber Salad, Teriyaki Glaze & Wasabi **30 gf**

Free Range Half Roasted Chicken- Fingerling Potato, Broccolini, Hen of the Wood Mushrooms & Lemon-Garlic Sauce **24 gf**

Duck Ragout- Shell Pasta, Tomato, Gremolata, Mire-Poix & Veal-Red Wine Sauce **22**

Linguini Pasta- Lobster Tail Meat, Bay Scallops, Green Peas, Zucchini Strings & Lobster Sauce **28**

Spaghetti Meatballs- All Beef Mediterranean Spiced Meatballs, Fresh Basil, Marinara Sauce & Parmesan **20**

Porcini Mushroom Ravioli- Gorgonzola Cream Sauce & Toasted Walnuts **20**

Chef's Choice Of Seasonal Vegetable Plate- 22 gf-v

gf -Gluten Free Ideas – v- Vegan Items, Please Ask For Vegetarian Menu Options- Bread Served by Requests

ON THE SIDE

GREMOLATA FRENCH FRIES 6- MAUI ONION RINGS 6 - BRUSSELS SPROUTS CHIPS 6 - SAUTÉED FRENCH BEANS 6 -SAUTÉED BROCOLINI 6

We Support Local Organic Farmers & We Use Peanut Oil for All Fried items-We Serve Only Natural Fed Meats and Free Range Organic Chicken, Please Advise of Food Allergies-Please Inform Us for Any Dietary Restrictions, We Proudly Bake Our Fresh Homemade Bread, %20 Gratuity Apply Party of 6 or more