

TAKE OUT MENU

STARTER & APPETIZER

Butter Lettuce- Blood Orange, Pomegranate Seeds, Toasted Almonds & Orange-Citrus Vinaigrette **11 gf-v**

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

Crab Cakes- Mango-Avocado Salsa, Lemon Aioli & Micro Greens **14**

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

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

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

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

ENTREE

Grilled Australian Lamb Chops- Roasted Rosemary Potato, Sautéed Mix Vegetables & Pomegranate Glaze **36 gf**

Baby Back Ribs-Apple- Cabbage Slaw & Central Park Bistro B.B.Q. Sauce **26 gf**

Petite Filet Mignon- Roasted Rosemary Potato, Sautéed Mix Vegetables & Red Wine Demi Glaze **32 gf**

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

Pan Seared Sea bass- Ragout of Fennel, Leeks, Artichokes, Purple Potato, Swiss Chard & Thyme **30 gf**

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

Pan Seared Salmon- Roasted Rosemary Potato, Sautéed Mix Vegetables & Dill-Burre Blanc **28 gf**

Boneless Chicken Breast- Artichoke Hearts, Roasted Fingerling Potato, Sun Dried Tomato, Capers & Lemon-Olive Oil – Butter Sauce **22**

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

Linguini Pasta- Prawns, Bay Scallops, Green Peas, Zucchini Strings & Lobster Sauce **25**

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

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

SIDES

Gremolata French Fries 6 - Onion Rings 6 – Cole Slaw 5 – Mixed Vegetables 8

DESSERT

Chocolate Lava Cake-Salted Caramel Gelato & Crème Anglaise **10**

Warm Toffee Bread Pudding-Vanilla Bean Ice Cream & Toffee Sauce **10**

Key Lime Tart- Amarena Cherries & Raspberry Sauce **9**

French Beignets- Kahlua Caramel Sauce **9**