

## 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 15 – 5 for 22**

**Dungeness Crab Cakes-** Avocado, Cucumber, Jicama Salad, Lemon Aioli & Micro Greens **15**

**Brie Cheese & Caramelized Pear Filo Rolls-** Greek Yogurt-Mustard Honey Sauce **12**

**Steak Tartare-** Chopped Filet Mignon (Raw), Capers, Red Onion, Dijon, Parsley, White Truffle Oil & Crostini **17 gf**

**Red Wine Braised Grilled Octopus-** Grilled Lemon, Celery, Red Onion & Oregano-Lemon Vinaigrette **17 gf**

**Fried Calamari-** Maui Onion Rings, Artichokes, Chili Lime Aioli & Cocktail Sauce **14**

**Butternut Squash Gnocchi –**Toasted Almonds & Mascarpone Cream Sauce & Fried Sage **10**

**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 **12 gf**

### SALADS

**Wood Oven Roasted Red and Gold Beets-** Organic Mix Green, Goat Cheese & Raspberry Vinaigrette **12 gf-v**

**Butter Lettuce-** Blood Orange, Pomegranate Seeds, Toasted Almonds, Feta Cheese & Orange Vinaigrette **12 gf-v**

**Caesar-** Petite Romaine Heart, Parmigiano-Reggiano, Croutons & Classic Caesar Dressing **11 gf**

### WOOD OVEN PIZZAS

**Wild Mushroom-** Mozzarella Cheese, Arugula & Drizzle White Truffle Oil **20 gf-v**

**Prosciutto Di Parma & Salami Finocchiona -** Marinara, Burrata Cheese & Fresh Basil Leaves **22 gf**

**Four Cheese -** Mozzarella, Gorgonzola, Parmesan, Gruyere Cheese & Roasted Garlic **20 gf**

**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 **26 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 **34 gf**

**Braised Short Ribs-** Potato-Celery Root Puree, Brussels Sprouts & Porcini Mushroom-Demi Glaze Sauce **30**

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

**Seared Scallops-** Baby Prawns, Green Peas, Sun Dried Tomato-Garlic Risotto & Drizzle Figs Glaze **32 gf**

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

**Potato & Horseradish Crusted Salmon-** Broccolini, Baby Carrots & Lemon Herb Cream Fraiche **28 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 **24**

**Linguini Pasta-** Lobster Tail Meat, Bay Scallops, Green Peas, Zucchini Strings & Lobster Sauce **32**

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

**Dungeness Crab & Shrimp Ravioli-** Shaved Asparagus, Chives, Shallots & Vodka Cream Sauce **24**

**Creamy Mushroom Risotto-** Hen of the Wood Mushrooms, Leeks, Green Onion & Drizzle Truffle Oil **22**

**Chef's Choice Of Seasonal Vegetable Plate- 24 gf-v**

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

### 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