

DINNER

STARTER

House Made Soup Of The Day- Cup 8

Charcuterie & Selection of American Farmstead Cheeses – Gorgonzola, Truffle, Brie, Manchego & Port Wine Derby

Charcuteries: Breseola (Beef)- Coppa - Salame Finocchiona- Prosciutto Di Parma- Soprasetta,

Served with Homemade Pickles, Mustard Grain & Crostini **4 for 22 – 6 for 30- 8 for 38**

Homemade Duck Spring Rolls- Sweet-Chili Sauce - 14

Brie And Caramelized Pear in Filo Rolls- Greek Yogurt-Mustard Honey Sauce- 14

Crab Cakes- Mango- Avocado Salsa, Lemon Aioli & Micro Greens 23

Spicy Ahi Tuna Poke- Homemade Taro Chips, Avocado, Sesame Seeds, Scallion & Soy-Ginger Sauce 20 gf

Steak Tartare- Chopped Filet Mignon (Raw), Capers, Red Onion, Dijon, Parsley, White Truffle Oil & Crostini 22 gf

Red Wine Braised Grilled Octopus- Grilled Lemon, Celery, Red Onion & Oregano-Lemon Vinaigrette 24 gf

Wood Oven Roasted Prawns- Creamy Garlic Sauce & Crostini 20 gf

Fried Calamari- Maui Onion Rings, Chili Lime Aioli & Cocktail Sauce 18

Butternut Squash Gnocchi – Mascarpone-Cream Sauce, Toasted Almonds & Fried Sage 14 / Full 28

Heirloom Tomato- Di Stefano Burrata Cheese, Fresh Basil Leaves, Pesto, Balsamic Glaze & Grilled Bread 18 gf-v

Artichoke Beignets – Served with Green Garlic Aioli 14

Mediterranean Spiced Beef Meatballs- Fresh Basil, Tomato Concasse, Parmesan Cheese & Marinara Sauce 18

SALAD

Wood Oven Roasted Red and Gold Beets- Organic Mixed Green, Goat Cheese & Raspberry Vinaigrette 16 gf-v

Living Butter Lettuce-Bosc Pear, Gorgonzola Cheese, Golden Raisins & Champagne Vinaigrette 16 gf-v

Caesar- Petite Romaine Heart, Parmigiano-Reggiano, Croutons & Classic Caesar Dressing 14 gf-v

Organic Mixed Green Salad – Cherry Tomatoes, Crispy Bacon, Grilled Bread & Balsamic vinaigrette 16 gf-v

WOOD OVEN PIZZA

Wild Mushroom- Mozzarella Cheese, Arugula & Drizzle White Truffle Oil 26 gf-v

Prosciutto Di Parma & Salami Finocchiona - Marinara, Mozzarella Cheese & Fresh Basil Leaves 28 gf

Heirloom Tomato – Mozzarella Cheese, Basil Leaves, Tomato Sauce & Balsamic Glaze 26 gf-v

Smoked Salmon- Thin Slices of Potato, Meyer Lemon Crème Fraiche, Capers & Chives 26 gf

Gluten Free Pizza Available Add \$3

ENTRÉE

Seared Scallops- Sweet Corn, Shaved Asparagus, Sundried Tomato Pesto, Risotto, Cherry Tomato & Figs Glaze 44 gf

Baby Back Ribs- Corn Bread, Apple- Cabbage Slaw & Central Park Bistro B.B.Q. Sauce 34 gf

Horseradish-Potato Crusted Salmon- Broccolini, Baby Carrots & Chives Crème Fraiche 36 gf

Grilled Australian Lamb Chops- Potato Cake, Goat Cheese, Cherry Tomato, Arugula & Pomegranate Glaze 48 gf

Herb Crusted Alaskan Halibut -Cauliflower Puree, Snap Peas, Cherry Tomato, Fennel Salad & Romesco Sauce 44 gf

Grilled Filet Mignon- Sautéed French Beans, Scallop Potato Terrine, Herb Butter & Brandy Sauce 46 gf

Grilled Skirt Steak- Truffle Mashed Potato, Grilled Asparagus & Red Wine Demi Glaze 44 gf

Painted Hills Natural Beef Burger- Cheddar Cheese & French Fries 24 Add Mushroom 3- Bacon 3- Avocado 3 gf

Chicken Roulade - Stuffed with Spinach-Swiss Cheese-Mushrooms served with

Fingerling Potatoes & Wild Mushrooms Sauce **32 gf**

Duck Ragout- Shell Pasta, Tomato, Gremolata, Mire-Poix & Veal-Red Wine Sauce 30 gf

Linguini Pasta- Lobster Meat, Bay Scallops, Peas, Zucchini Strings & Lobster Cream Sauce 38 gf

Spaghetti Meatballs- All Beef Mediterranean Spiced Meatballs, Fresh Basil, Marinara Sauce & Parmesan 26 gf

Veal Ossobucco Ravioli- Truffle Cream Sauce, Crispy Mushroom & Saba Glaze 30

Pasta made by Cauliflower- Trumpet Mushrooms, Shallots, Garlic, Shaved Brussels Sprouts & Pesto 28 gf-v

Chef's Choice Of Seasonal Vegetable Plate- 30 gf-v

Gluten Free Ideas – v- Vegan Items, Please Ask for Vegetarian Options- Bread Served by Request

ON THE SIDE

GREMOLATA FRENCH FRIES 7- MAUI ONION RINGS 7 - BRUSSELS SPROUTS CHIPS 7 – SAUTÉED FRENCH BEANS 9 – SAUTÉED BROCOLINI 9 - SAUTEED BRUSSELS SPROUTS 9 – BABY CARROTS 9 – GRILLED ASPRAGUS 9

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, Bread Served by Requests