



ESTABLISHED 1999

## DINNER MENU

### STARTERS

Soup Of the Day Cup 8

Charcuterie Board Cheese/Meat or Mix Served Pickles, Mustard & Crostini 4 For 20 6 For 28 8 For 36

**Cheese** - Gorgonzola, Truffle, Brie, Manchego, Port Wine Derby

**Meat** - Bresaola, Coppa, Salami, Prosciutto Di Parma, Soprasetta

Artichoke Beignets – Served with Green Garlic Aioli 14

Wood Owen Roasted Bell Pepper – Served with Goat Cheese, Basil Oil & Crostini 16 Gf

Heirloom Tomato – Burrata Cheese, Pesto, Basil, Crostini & Balsamic Reduction 18 Gf

Butternut Squash Gnocchi – Mascarpone Cream Sauce, Toasted Almond & Fried Sage 14 Full 28

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

Duck Spring Rolls – Served with Sweet Chili Sauce 16

Mediterranean Spiced Beef Meatballs – Fresh Basil, Tomato Concasse, Parmesan Cheese & Marinara Sauce 16 Gf

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

Seaweed Wrapped Ahi Tuna – Teriyaki Glaze, Sweet Red Chili Sauce & Wasabi 18

Crab Cakes – Sweet Corn & Tomato Salad, Aioli Sauce 20

Red Wine Braised Grilled Octopus – Grilled Lemon, Celery, Red Onion & Oregano Lemon Vinaigrette 22 Gf

### SALADS

Wood Oven Roasted Red and Gold Beets – Organic Mix Green & Goat Cheese, Raspberry Vinaigrette 16 Gf/V

Living Butter Lettuce – Sliced Orange, Pomegranate Seeds, Feta Cheese & Almond, Ginger-Orange Vinaigrette 16 Gf/V

Caesar – Petite Romaine Heart, Parmigiano Reggiano & Croutons, Caesar Dressing 14 Gf/V

Organic Mixed Green Salad – Brie Cheese, Grilled Bread & Cherry Tomato, Balsamic Vinaigrette 14 Gf/V

### WOOD OVEN PIZZA

#### Gluten Free Pizza Available

Mushroom – Mozzarella Cheese, Arugula & Drizzle White Truffle Oil 24 Gf

Heirloom Tomato - Tomato Sauce, Mozzarella, Basil Leaves, Garlic & Balsamic 24 Gf

Prosciutto Di Parma & Salami - Marinara, Mozzarella Cheese & Fresh Basil Leaves 26 Gf

Smoked Salmon - Thin Slices of Potatoes, Meyer Lemon Crème Fraiche, Capers & Chives 26 Gf

### ENTRÉES

Seared Scallops – Sweet Corn, Shaved Asparagus, Saffron Risotto, Cherry Tomato & Figs Glaze 44 Gf

Herb Crusted Halibut – Artichokes, Roasted Cauliflower, Fennel Salad & Dill Beurre Blanc Sauce 44 Gf

Horseradish Potato Crusted Salmon – Sautéed Red Swiss Chard, Baby Carrots & Chives Crème Fraiche 38 Gf

Fennel Crusted Seared Ahi Tuna – Mango, Cucumber, Avocado, Arugula Salad & Teriyaki Glaze 40 Gf

Fulton Valley Chicken Breast – Roasted Potatoes, Wild Mushrooms, Brussel Sprouts & Marsala Wine Sauce 28 Gf

Grilled Skirt Steak – Truffle Mashed Potato, Grilled Asparagus & Red Wine Demi Glaze Sauce 46 Gf

Grilled Ribeye Steak – Served with Arugula Salad, Truffle French Fries & Red Wine Demi Glaze Sauce 64 Gf

Baby Back Ribs – Corn Bread, Apple Cabbage Slaw & BBQ Sauce 34 Gf

CPB Hamburger – Beef (8oz), Cheddar Cheese, Sliced Tomato, Red Onion, Lettuce & French Fries 28

**Add to Burger** Mushroom 3 – Avocado 3 – Bacon 3

Veal Ossobuco Ravioli – Truffle Cream Sauce, Crispy Mushroom & Saba Glaze 30

Dungeness Crab & Shrimp Ravioli – Shaved Asparagus, Chives, Vodka Cream Sauce 30

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

Spaghetti Meatballs – Beef Meatballs, Fresh Basil, Marinara Sauce & Parmesan 26 Gf

Pasta Made by Cauliflower – Trumpet Mushrooms, Sundried Tomato, Brussels Sprouts Chips & Garlic Wine Sauce 26 Gf/V

Mushroom Risotto – Hen of Wood Mushrooms, Asparagus, Green Peas & Drizzle Truffle Oil 28 Gf/V

Vegetable Plate – Chef's Choice of Seasonal Sautéed Vegetables 26 Gf/V

### SIDE DISHES

Avocado 5 - Apple Cabbage Slaw 6 – Cucumber Herb Salad 6 – Onion Rings 7 – Gremolata Fries 7 – Baby Carrots 7 -

Brussel Sprout Chips 7 – Sautéed Red Swiss Chard 8 – Mashed Potato 8 - Sautéed Brussel Sprouts 9 –

Honey Roasted Cauliflower 9 – Grilled Asparagus 10 – Sautéed Mushrooms 12

Please Inform Us for Food Allergies and Any Dietary Restrictions

We Use Peanut Oil for All Fried Items - %20 Gratuity Apply Party of 6 or More