

AMUSE

\$9

- Fruit & Cheese Plate/** chef selection
- Crispy Crab Cake/** remoulade sauce
- Smoky Grilled Eggplant Dip/** toasted pita points
- Tuna Tartare/** cucumber, lime, cilantro, wasabi caviar
- Crispy Calamari/** spicy tomato sauce
- Shrimp Tempura/** coconut, sesame, sweet chili
- Chicken Wings/** tuscan style, balsamic reduction
- Chickpea Fries/** red pepper ketchup
- Asian Vegetable Spring Rolls/** sweet chili sauce
- Sweet & Spicy Nuts/** bitter chocolate, spiced granola
- Aged Goat Cheese/** crackers, grape syrup
- Vietnamese Spring Rolls/** carrots, cucumbers, scallions
- Marinated Ligourian Olives/** lemon, garlic, rosemary
- Mozzarella Caprese/** fresh mozzarella, basil, tomato
- Nachos/** fresh fried tortilla, guacamole dip, salsa

SOUP & SALAD

Soups \$5 | Salads \$13

- Cup of Soup + Mini-Salad Combo \$15
Add chicken breast \$7
- Soup of the Day/** fresh daily soup
- Butter Lettuce Salad/** apple, avocado, radish, blue cheese, walnuts, creamy herb vinaigrette
- Baby Arugula/** cherry tomatoes, shaved parmesan, pancetta, garlic croutons, white balsamic vinaigrette
- Organic Mixed Greens/** carrots, fresh strawberries, cucumbers, red onions

BEVERAGES

- Fruit Juice/** Orange, Grapefruit, Cranberry, Pineapple / \$5
- Soda/** CocaCola, Sprite, Ginger Ale / \$3
- Cappuccino / \$6
- Espresso, Coffee, Tea, Hot Chocolate / \$5
- Voss Spring Water / \$6 small / \$8 large
- Voss Sparkling Water/ \$6 small / \$8 large

SANDWICHES

\$15

Served with french fries or mesclun salad

Mini American Wagyu Beef Burgers/ jack cheese, sautéed onions

Roasted Turkey/ bacon, Swiss cheese, sundried tomato aioli, rosemary focaccia roll

Chicken Milanese/ breaded chicken breast, mozzarella, lettuce, tomato, fresh basil, italian bread, balsamic dressing on the side

Grilled Vegetable Baguette/ basil pesto, goat cheese, arugula

ENTREES

Roasted Chicken/ golden potato hash, spinach, lemon, garlic, rosemary au jus \$21

Pan Seared Bass / boc choy, roasted corn, jalapeno sauce \$23

Seared Tuna Steak / sautéed spinach, roasted asparagus, pickled beets, port sauce \$21

Hanger Steak/ roasted red potatoes, pepper sauce \$19

Pasta of the Day/ pasta prepared fresh daily (market price)

DESSERT

\$12

Crispy Banana Sundae/ caramel sauce, chocolate Grand Marnier sauce, tahitian vanilla ice cream

Roasted Pineapple/ coconut ice cream, coconut reduction

Chocolate Dream/ white chocolate brandy sauce

Sorbet Selection/ Chef's selection

New York Cheesecake/ raspberry sauce

Limoncello Truffle/ lemon gelato, limoncello, meringue

Exotic Bomba/ mango, passion fruit & raspberry sorbetto covered in white chocolate

Torroncino / Semifreddo

WHITE

Glass | Bottle

- \$12 | \$48 **Chardonnay** / Climbing / Australia / 2007
- \$20 | \$80 **Chardonnay** / Neyers / Napa Valley / California / 2006
- \$10 | \$40 **Pinot Grigio** / Stella / Umbria / Italy / 2006
- \$13 | \$52 **Sauvignon Blanc** / Seven Terraces / Marlborough / New Zealand / 2006
- \$12 | \$48 **Riesling** / Max E / Mosel / Germany / 2007
- \$12 | \$48 **Bordeaux Blanc** / Fleur du Roi / Saint Emilion / France / 2007
- \$15 | \$60 **Sancerre** / Domaine de la Villaudiere / Verdigny / France / 2007
- \$11 | \$44 **Vinho Verde** / Broadbent / Portugal / nv
- \$10 | \$40 **Verdejo** / El Hada / Rueda / Spain / 2008

RED

- \$9 | \$36 **Rosé** / Sable's d'Aazur / Cotes de Provence / France / 2008
- \$11 | \$44 **Cabernet Sauvignon** / Lockwood / Monterey County / California / 2006
- \$16 | \$64 **Cabernet Sauvignon** / Twenty Bench / Napa Valley / California / 2006
- \$22 | \$44 **Cabernet Sauvignon** / Stags Leap / Napa Valley / California / 2005 375 ml
- \$11 | \$44 **Merlot** / Kris Heart / Trentino Alto Adige / Italy / 2006
- \$10 | \$40 **Carmenere** / Terra Andina / Central Valley / Chile / 2007
- \$13 | \$52 **Pinot Noir** / MacMurray / Sonoma Coast / California / 2006
- \$18 | \$36 **Pinot Noir** / Row Eleven / Santa Maria Valley / California / 2005 375 ml
- \$11 | \$44 **Malbec** / Ernesto Catena / Mendoza / Argentina / 2007
- \$14 | \$56 **Old Vine Cuvee Blend** / Trinitas / Contra Costa / California / 2005
- \$12 | \$48 **Carrascal Tinto** / Lujan de Cuyo / Argentina / 2005
- \$13 | \$52 **Barbera d'Alba** / La Sera "Ilcielo / Piedmont / Italy / 2006
- \$17 | \$68 **Zinfandel** / The Directors Cut - Coppola / California / 2007

SPARKLING

- \$13 | \$52 **Prosecco di Conegliano** / Italy
- \$15 | \$60 **Paul Louis Brut** / France
- \$18 | \$36 **Pommery Brut Royal** / France 375 ml
- \$22 | \$88 **Taittinger Brut** / France
- ... | \$100 **Taittinger Rosé Prestige** / France
- ... | \$300 **Moet & Chandon Dom Perignon** / France / 1999
- ... | \$400 **Louis Roederer Cristal** / Reims / 1999