

- STARTERS + SHARE PLATES -

SOUP OF THE DAY	Recited Daily	7.95
GARDEN SALAD	Organic Grapes, Blue Cheese, Pistachios, Balsamic Dressing	8.95
ROMAINE SALAD	Parmesan Dressing, Focaccia Croutons	8.95
SHRIMP COCKTAIL	Horseradish Cocktail Sauce	19.00
TARTARE OF TUNA	Lightly Spiced with Soy, Chili and Ginger, Crushed Avocado, Cucumber	17.00
CRAB CAKE	Chipotle Aioli, Crushed Avocado	16.00
SMOKED SALMON	Lemon-Chive- Pepper Blini, Capers, Red Onion, Dill	17.00
CHEESE BOARD	Domestic and Imported Varieties, Condiments and Grilled Baguette	21.00
CHARCUTERIE + CHEESE BOARD	Domestic and Imported, Condiments and Grilled Baguette	28.00
OLIVE MEDLEY	Mediterranean Selection	7.00

- LARGE SALADS -

TOMATO	Di Stefano Burrata Mozzarella, Vine Ripe Tomato Medley, Basil Pesto	16.00
ROASTED RUBY BEET	Goat Cheese, Toasted Walnuts, Endive, Balsamic Reduction	16.00
CARPACCIO BRESAOLA	Wild Arugula Salad, Parmesan, White Balsamic Dressing	17.00
TEMPURA CALAMARI	Miso Dressing, Coriander, Peanuts, Organic Greens	16.00
TIGER PRAWN	Greek Yogurt Dressing, Cucumber, Tomato, Onion, Mini Peppers, Olives, Feta	19.00
CHOP CHOP CHICKEN	Asian Vegetable Slaw, Wontons, Sesame Ginger Vinaigrette	16.00
PEPPER CRUSTED AHI TUNA	Couscous, Cucumber, Tomato, Mini Peppers, Olives, White Balsamic	19.00
SALMON	Roasted Beets, Goat Cheese, Walnuts, Onion, Balsamic Dressing	26.00
BEEF SIRLOIN STEAK	Wild Arugula Salad, Parmesan, Tomato, White Balsamic Dressing	26.00

- SANDWICHES & BURGERS -

LOBSTER SALAD SANDWICH	Lemon Aioli, Tomato, Avocado, Artisan Bread, Petit Greens	24.50
CHICKEN SANDWICH	Grilled Breast, Lettuce, Tomato, Bacon, Cheddar, Mayo, Pretzel Bun, Fries	16.25
BACON CHEESEBURGER	Smoked Bacon, Tomato, Lettuce, Cheddar, Mayo, Pretzel Bun, Fries	17.00

- PASTAS -

GNOCCHI LAMB	Colorado Spring Lamb Ragu, House Made Potato Gnocchi, Parmesan, Parsley	17.00
FUSILLI SAUSAGE	Spicy Italian Sausage, Peppers, Tomato, Basil and Parmesan	17.00
PENNE CHICKEN	Chicken Breast, Forest Mushrooms, Shallots, Parsley, Parmesan	17.00
LINGUINE SCAMPI	Tiger Prawns, San Marzano Tomato Marinara	24.00

- LARGE PLATES -

SAUTÉÉD TIGER PRAWNS	Famous Green Risotto with Snap Peas	24.00
ROASTED CHICKEN BREAST	Wilted Spinach, Lemon Sauce, Gratin Soft Polenta	22.00
RACK OF LAMB	Mashed Potatoes, Seasons Vegetables and Grain Mustard Sauce	34.50
GRILLED FILET MIGNON	Madagascan Pepper Sauce, Seasons Vegetables, Potato Trio	39.00
GRILLED CULOTTE STEAK	Madagascan Pepper Sauce, Seasons Vegetables, Potato Trio	26.50
SCOTTISH SALMON	Soy Glazed, Baby Bok Choy, Broccolini, Wilted Spinach, Ginger Ponzu	28.50
ALASKAN HALIBUT	Mushroom Crusted, Riesling Sauce, Potato Puree, Asparagus	38.00
WILD SWORDFISH	Blackened, Lemon Risotto, Mango-Pineapple-Passion Salsa, Petit Greens	29.50
DIVER SCALLOPS	Lobster Mashed Potatoes, Asparagus, Almond Piquillo "Romesco"	33.00

- THREE COURSE MENU -

PETIT GARDEN SALAD or CUP OF TODAY'S SOUP or PETIT ROMAINE SALAD

GRILLED LAMB CHOPS (3)

Mashed Potatoes, Seasons Vegetables, Grain Mustard Sauce

WILD SWORDFISH (4oz)

Blackened, Lemon Risotto, Mango-Pineapple-Passion Salsa, Petit Greens

DIVER SCALLOPS (3)

Lobster Mashed Potatoes, Asparagus, Almond Piquillo "Romesco"

SAUTÉÉD TIGER PRAWNS (4)

Famous Green Risotto with Snap Peas

PENNE CHICKEN

Chicken Breast, Forest Mushrooms, Shallots, Parsley, Parmesan

FUSILLI SAUSAGE

Spicy Italian Sausage, Peppers, Tomato, Basil and Parmesan

WARM CHOCOLATE SOUFFLE CAKE Hazelnut Gelato

or

OREO BANANA SPLIT CUP Vanilla Gelato

\$28

SEASONAL LUNCH WINES

8.50

ESPERTO

Pinot Grigio, Italy

DELOACH

Chardonnay

CECCHI

Chianti, Italy

HAHN

Pinot Noir, Monterey

LISTEL

Rosé, France