

Executive Chef: Craig Oland

Small Plates

(Share a few with Friends)

Risotto 12

Inquire about daily feature

*Add Chicken \$6 Beef Shoulder Loin \$8 Ahi Tuna \$9

Lamb* 14

Marinated lamb chops glazed in hoisin with curried potatoes and mint raita

Tuna Poke* 12

Raw sushi-grade ahi tuna chopped and tossed with avocado, bok choy, macadamia nuts, soy sauce, peppers and sesame oil

Calamari 9

Flash fried with cocktail and jalapeno aioli

Beef* 12

Oven roasted beef shoulder loin with red skin potatoes and a creamy roasted shallot sauce

Scallops* 14

Pan-seared scallops with bacon, shaved fennel and sweet corn in a lemon cream sauce

Brandade 8

A classic spread of salt cod, potatoes, roasted garlic and olive oil served with crostinis

General Tso's Chicken 9

Crispy fried chicken breast in a spicy glaze with rice and scallions

Divani Shrimp 9

Crispy fried shrimp tossed in sweet & spicy chili lime sauce served on a bed of greens

Focaccia 4

Homemade focaccia served with roasted garlic oil

Duck Confit 11

Home-made duck leg confit with caramelized shallots, roasted mushrooms and herbed chèvre

Mussels 12

Prince Edward Island mussels steamed in a horseradish and whole-grain mustard cream, sauce and served with crusty baguette

Pork Belly 9

Crispy-skinned Korean style pork belly with stir fried vegetables and kimchi

Spinach Artichoke Dip 8

Artichoke hearts, roasted garlic, and spinach with rich parmesan cream and toasted pita

BBQ Spare Ribs 11

Moroccan spice rubbed spare ribs, glazed with our bourbon BBQ sauce

Cheese Flight 12

Inquire with your server about today's selection of cheeses, served with fresh fruit

Sun-dried Tomato & Oregano Hummus 8

Ground chick peas, roasted garlic, sun-dried tomatoes and oregano drizzled with olive oil served with toasted pita points

Pommes Frites 5

Fried Idaho potatoes tossed in truffle oil, parmesan cheese, and black pepper served with lemon aioli

Sushi Maki Rolls

Spicy Tuna* 12

Ahi tuna, cucumber, and sriracha mayo

California 12

Crab, avocado, and cucumber.

Unagi 11

Broiled eel, scallion, and hoisin

Vegetable 10

Poached carrot, cucumber, and avocado

Soups

Soup Du Jour 5

Inquire with your server about today's offering

Creamy Tomato Basil 5

We Proudly Use Locally Grown Products Whenever Possible

Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

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Flatbreads

Chicken Flatbread 8

Pesto, chicken, red onion, tomatoes, and grated mozzarella

Three Cheese Flatbread 8

Tomato-basil sauce, gorgonzola, mozzarella, and Parmigiano Reggiano

Mushroom Flatbread 8

Cremini, portobello and oyster mushrooms with mozzarella, parmesan, and chives

Tomato Flatbread 8

Oven-dried tomato pesto, goat cheese, pine nuts and fresh basil

Salads

Mixed Greens 5

Mixed greens, roma tomatoes and cucumbers served with choice of dressing

Caesar* 7

Romaine lettuce with parmesan cheese, focaccia croutons, and Caesar dressing
~Anchovies, add \$1.00

Arugula Salad 8

Sliced pears, gorgonzola, spiced pine nuts and lemon-thyme vinaigrette

Spinach 8

Baby spinach, red onion, crumbled chèvre, sliced apples, and candied walnuts, tossed in a cherry-lambic vinaigrette

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Entrées

Fresh Catch of the Day*...MP

We only use fresh fish in season. Please inquire about our current feature and preparation.

New York Strip* 27

All natural, 12 oz NY strip served with house vegetable and compound butter and choice of potato: pommes frites, truffle mashed, or rosemary redskins.

Pot Roast* 18

Home-style braised beef shoulder with Parmesan and truffle mashed potatoes, house vegetables and rich jus

Chicken Curry 19

Slow cooked chicken with onions, peppers and a rich yellow curry served over basmati rice with toasted pita and mint raita

Lamb Chops* 27

Marinated lamb chops brushed with hoisin with curried potatoes and mint raita

Fettuccine Bolognese 16

Rich ragù of beef and black trumpet mushrooms tossed with fresh black pepper fettuccine

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