



Small Plate Specials

Mango And Arugula Salad \$14.00

A fresh arugula and romaine lettuce topped with mangos, walnuts, and red onion. Drizzled with balsamic reduction

Mussels La Meuniere \$18.00

Fresh Steamed Mussels with garlic white wine sauce, served with crispy crostinis

Fried Carbonara \$14.00

We took our popular carbonara and deep fried it! House-made spaghetti carbonara (made with heavy cream, egg yolk, bacon, onion, garlic, butter, parsley, and parmesan) formed into a ball and fried to perfection. Garnished with arugula

Bresaola Carpaccio \$12.00

Thin slices of Bresaola, an air-dried salt-cured meat traditional in Italy. Served with arugula, cherry tomatoes, parmigiano-reggiano and balsamic reduction

Main Course

Crispy Skin Salmon with Harissa Beurre Blanc \$26.00

One of our most popular specials! Fresh salmon pan seared and topped with our special spicy Harissa Beurre Blanc. Served with vegetable and starch of the day

Braised Lamb Hind Shank \$40.00

Australian Lamb Hind Shank (approx. 16oz) braised in port wine and slow cooked to perfection in a port-wine sauce with garlic, onions and celery. Served with starch of the day

Herb Butter Ribeye \$27.00

8 oz seared Ribeye steak topped with whipped herb butter. Served with vegetable and starch of the day

BBQ Beef Brisket Pizza \$25.00

Thinly sliced smoked barbeque beef brisket in a tangy carolina BBQ sauce, red sauce, shredded mozzarella on our house-made wood-oven crust

Lobster Risotto \$35.00

Creamy house-made risotto made with lobster broth, cream, parmigiano-reggiano, and onions. Finished with bits of butter-poached lobster tail sauteed throughout the dish

Spring Grilled Chicken Pizza \$21.00

Wood fired pizza made with house made red sauce. Topped with grilled chicken breast, Rosemary and white wine marinated sweet potatoes, Brussel sprouts, shallots, green apples and mozzarella cheese.

Chicken Parmesan \$22.00

Fresh chicken breast breaded with house Italian spices, parmesan and panko, fried to perfection. Served over fettuccine tossed with butter and topped with house-made marinara sauce and parmigiano-reggiano

Lebanese Salmon \$26.00

Fresh salmon served with a spicy mango mint yogurt sauce, roasted beets, arugula, and veggies

Bloody Mary Burger \$16.00

Angus beef patty, bloody mary vodka aioli, gouda, and tomatoes on a brioche bun. Skewered with a bloody mary garnish of applewood smoked bacon, celery, pickle and stuffed olives. Served with fries

Blackened Barramundi \$26.00

Asian seabass coated in blackening seasoning and grilled. Served With Vegetable And Starch Of The Day

Dessert Specials

Raspberry Lemon Cheesecake
Cranberry Bread Pudding

****Join us for breakfast daily at 7am! Weekend Brunch served Saturday & Sunday
7am-2pm!****