

Small Plate Specials

Brussel Sprout au Gratin \$12.00

Brussel Sprouts blanketed in Mozzarella cheese with a béchamel sauce

Beet Carpaccio \$12.00

Thin shaved golden and red beets and goat cheese with balsamic glaze, sesame seeds, capers and arugula. Tossed in our orange Tarragon vinaigrette

Portobello Carpaccio \$15.00

Portobello mushrooms marinated in balsamic vinegar, thyme, and oregano. Thin sliced on a plate and served with heirloom cherry tomatoes, a mozzarella balloon and drizzled with balsamic reduction

Blood Orange & Arugula Salad "V" \$14.00

A fresh arugula salad tossed with house-made orange tarragon vinaigrette topped with blood oranges, walnuts, red onion, and pomegranate. Drizzled with balsamic reduction

Mussels La Muniere \$18.00

Fresh steamed mussels with garlic white wine sauce- served with crispy crostini's

Main Course

Pizza de Europa \$18.00

Wood fired pizza with white sauce, Wild mushrooms, Mozzarella, Fontina, Gouda, and Greyure cheese.

Surf and Turf \$39.00

Ribeye steak (8oz) pan-seared with 3 colossal shrimp served with starch and vegetable of the day

Pork Osso Buco \$28.00

14oz pork shank braised and slow roasted in a red wine broth with onions, carrots and celery. Served with starch of the day.

French Fisherman's Risotto \$32.00

A classic French seafood broth made from saffron, cumin, chipotles, vegetables and a seafood base served over house-made risotto and topped with four colossal shrimp

Mahi Mahi with Mango Pico de Gallo \$27.00

Wild caught Mahi Mahi pan seared and topped with house made Mango Pico de Gallo. Served with veggie and starch of the day

Cajun Style Pork with Pear Chutney \$22.00

Seasoned, pan seared pork loin topped with a spicy pear chutney. Served with starch and vegetable of the day

Duck Confit with fresh Blood Orange relish \$32.00

Slow roasted duck leg and thigh topped with house-made blood orange relish. Served with starch and vegetable of the day

Chicken Riesling \$22.00

Chicken breast in a creamy Riesling wine sauce with bacon, onions, and cremini mushrooms. Served with jasmine rice and vegetable of the day

Crispy Skin Salmon with Harissa Buerre Blanc \$26.00

Fresh salmon topped with a lemon butter sauce with spicy harissa. Served with starch and vegetable of the day