

# Small Plate Specials

## **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*

## **Antipasto Taco \$13.00**

*Gouda, Prosciutto, Banana peppers, Kalamata and green olives, and arugula wrapped in Soppressata shell*

## **Mango & Arugula Salad "V" \$14.00**

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

## **Mussels La Meuniere \$18.00**

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

## **Wild Mushroom Ravioli \$10.00**

*Four handmade wild mushroom raviolis covered in Europa cheese sauce.*

# Main Course

## **Pizza de Europa \$18.00**

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

## **Balsamic Ribeye \$27.00**

*An 8oz seared Ribeye steak topped with a balsamic sauce with garlic, mushroom, and onions. Served with vegetable and starch of the day.*

## **French Fisherman's Risotto \$29.00**

*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*

## **Barramundi a la Gran Marnier Sauce \$27.00**

*Wild caught Barramundi pan seared and covered with homemade Gran Mariner Mandarin sauce. Served with veggie and starch of the day*

## **Pork loin with Peach Chutney \$22.00**

*Seasoned, pan seared pork loin topped with a delicious house made Pineapple chutney. Served with starch and vegetable of the day*

## **Duck Confit with fresh Orange Meuniere sauce \$29.00**

*Slow roasted duck leg and thigh topped with house-made orange infused wine sauce. 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*