

## *Soups & Starters*

### **Homemade Soup Features**

Ask about today's soup, made fresh daily with the finest ingredients

### **Spring Chevre Crostini**

Crostini topped with whipped goat cheese and shallots, sliced radish, asparagus, dill and microgreens

### **Crab Croquette**

Hand made crab croquette with crispy panko crust

### **Spinach Artichoke Dip**

Creamy spinach, tender artichokes, and melted Asiago and Parmesan cheeses. Served with tortilla chips

## *Entrée Salads*

### **Spring Arugula Salad**

Poached chicken breast, grape tomatoes, sweet pea sprouts, fava beans, mint and arugula, tossed with Champagne vinaigrette

### **Seared Tuna Salad**

Seared tuna steak, prepared medium rare, sliced and served shaved daikon, ginger, scallions and sesame seeds, lightly dressed with vinegar and oil.

## *Side Salads*

### **All Seasons Salad**

Baby spinach, dried cherries, candied pecans, onions and mandarin oranges. Served with maple berry vinaigrette

### **House Roasted Beet Salad**

Roasted Beets, arugula, pistachio, goat cheese, green onion, radish and sherry dressing

### **Arugula & Strawberry Salad**

Arugula, Strawberries, Toasted Pine Nuts with Berry Vinaigrette

### **Shaved Asparagus Salad**

Shaved spring asparagus with Parmesan, croutons and charred lemon, with simple vinaigrette

*+ Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. +*

## *Signature Entrées*

### **Beef Tenderloin Tips**

Beef tenderloin tips, sautéed with shallots, garlic and mushrooms, finished with Maderia wine and herb butter

### **Grilled Salmon**

Fresh Atlantic Salmon, lightly seasoned and grilled, topped with fresh Tomato Salsa

## *Seasonal Entrées*

### **Veal Schnitzel**

Tender veal scalloppini, breaded and pan fried, served with lemon wedge and fresh chopped herbs

### **Honey Glazed Pork Medallions**

Grilled pork with wildflower honey and balsamic glaze

### **Chicken Nona**

Sautéed chicken breast with sliced mushrooms, capers, served with a white wine lemon sauce

### **Pasta, Pesto & Spring Peas**

Al dente fusilli pasta tossed with homemade basil pesto, Spring peas and pea sprouts

### **Shrimp Primavera**

Sautéed shrimp, garlic and spinach, grape tomatoes, finished with lemon and white wine, served over grilled crostini.

### **Rainbow Trout**

Sautéed Rainbow Trout with charred lemon & herbs. Side of herbed aioli

## *Sides*

**Sautéed Squash**

**Asparagus Hollandaise**

**Swiss Chard**

**Vegetable Du Jour**

**Mashed Potatoes**

**Golden Rice Pilaf**

**Roasted Potatoes**

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