

Dinner


Menu

SMALL

Soup	classic french onion with garlic crouton and gruyere cheese	\$4.00
Olives	assorted Tunesian-style olives marinated with hot pepper, lemon and cinnamon	\$
tart	roma tomato, fresh mozzarella, basil and red onion baked on a pastry crust, balsamic reduction	\$7.00
Ragu	braised duck, red wine, tomato, onion, garlic, porcini and herbs tossed with garganelli pasta and shaved parmesan <i>small plate 7 large plate 15</i>	
liver and onion	seared foie gras with caramelized onions, berry compote, pomegranate molasses	\$12.00
gnocchi	brown butter gnocchi, shrimp, artichokes and prosciutto in a pesto cream with toasted walnuts	\$8.00
calamari	flash fried, tossed with fresh herbs and tomato, greek skorthalia dipping sauce	\$7.00
gratin	exotic mushrooms baked in herbed mushroom broth, fontina and asiago cheeses, white truffle oil	\$7.00

MEDIUM

house	baby gourmet greens, walnuts, apple, and honey balsamic vinaigrette	\$7.00
spinach	baby spinach, avocado, tomato, onion, pepper, shaved reggiano, pepitas, mustard vinaigrette	\$8.00
caesar	romaine lettuce, caramelized anchovy vinaigrette, shaved reggiano, garlic croutons	\$7.00
wedge	iceberg, roasted tomato, avocado, dry-cured bacon, shallot, spiced pepitas, gorgonzola vinaigrette <i>add grilled chicken 3, salmon, shrimp, calamari \$4.00, or steak \$5.00 to any salad</i>	\$8.00
Bistro burger	grilled Kobe and sirloin blend, aged provolone, bacon, caramelized onion, lettuce, tomato, mustard aioli <i>add a grilled slice of foie gras for 7, a fried organic free range egg for 1</i>	\$9.50
wellington	marinated portabella mushroom, spinach, onion, sun dried tomato tapenade and fontina cheese baked in a flaky puff pastry shell	\$9.00
risotto	carabinieri rice prepared with an ever-changing variety of ingredients MP	
linguine	sautéed shrimp, calamari, mussels, tomato, garlic, white wine, fennel, chile, saffron cream	\$18.00
pappardelle	wide ribbon pasta with seasonal wild mushrooms, asparagus, prosciutto, peas and fresh herbs in a light parmesan cream	\$18.00
lobster	gnocchi sautéed with lobster meat, asparagus, tomatoes in a sherry-corn cream	\$19.00
flatbread	baked with crème fraiche and caramelized onion, topped with cold smoked salmon, arugula and wild salmon caviar	\$12.00
chicken	pizza with smoked chicken, pesto, sun dried tomato, feta and mozzarella cheeses	\$13.00
mushroom	pizza with exotic mushrooms, asparagus, roasted garlic and asiago cheese	\$12.00

chorizo	pizza with house made chorizo sausage, roasted pepper sauce, pineapple, red onion, mozzarella and fresh cilantro	\$12.00
LARGE		
salmon	hoisin-soy glazed salmon, mango-sesame vinaigrette, ginger cucumber slaw, brown sushi rice	\$21.00
steak	6 oz grass-fed, all natural filet mignon, balsamic onions, port wine demi glaze, duck fat roasted fingerlings, fresh seasonal vegetable	\$32.00
Ribs	red wine braised beef short ribs, pearl onions, grilled three-cheese polenta, beer-braised carrots	\$23.00
lamb	moroccan-style shank from S&S Farms, braised with port, dried fruits and spices, with curried Israeli cous cous	\$27.00
pork	White Marble Farms citrus glazed bone in pork chop, apple-bacon chutney, mustard spaetzle	\$21.00
walleye	pan fried with lemon beurre blanc, olive oil roasted potatoes, spring vegetable sauté	\$20.00
duck	seared duck breast, aged sherry vinaigrette, porcini mushroom risotto, roasted brussels sprouts	\$22.00
crab	jumbo blue lump crab cakes, roasted pepper coulis, sweet potato and corn hash	\$22.00
chicken	Miller Farms Amish airline breast, Chef's featured preparation <i>large plates include house salad, or substitute soup for \$2.00</i>	\$18.00

Ask your server about items cooked to order. Consuming raw or undercooked meat or seafood may

increase your risk of food borne illness.

Parties of six or more – 18% gratuity added