



## Dinner

### APPETIZERS

House-made soup – lots of love – See our Specials menu	\$7.00
Caesar salad with red and green romaine, shaved Grana Padano and house-made croutons	\$8.50 Prawns/\$14.50
Bibb lettuce tossed in a strawberry-balsamic dressing with chive, mint, strawberries, grapes, dates, Marcona almonds and Laura Chenel goat cheese	\$9.00
House-made chicken liver pâté with pickled red onion and fruit	\$9.50
Grilled local Roundman chorizo pork sausage with a medley of pickled pepper and onion, white bean crostini and smoked paprika oil	\$9.50
House-cured salmon gravlax with lemon-chive blini, caper, shaved red onion, local Terra Savia olive oil and chive crème fraiche	\$9.50
Ahi tuna, fennel-coriander-crust and seared rare with English cucumber, olive tapenade vinaigrette and micro cilantro	\$10.50

### ENTRÉES

Vegetable paella - Spanish rice with squash, eggplant, cauliflower, pepper, mushroom, tomato and saffron – atop a grilled balsamic portabella	\$23.50
Garden herb-crust Northern wild halibut with sweet corn ragoût, grape tomatoes, Brussels sprout leaves and a spinach pistou sauce	\$30.50
North coast cioppino of prawns, mussels, clams, calamari and fresh fish simmered in a saffron-fennel-tomato broth, served with herb-aioli and olive oil crostini	\$24.50
Crispy organic chicken breast stuffed with a citrus-fennel and olive butter, served with thyme-scented couscous, baby carrots, sun chokes and a tomato-balsamic relish	\$26.50
Grilled free-range New Zealand lamb chops with French lentils, chickpea-zucchini croquettes and orange-cilantro gremolata	\$29.50
Grilled Newport grass-fed flat iron steak with grilled scallion, rosemary-garlic smashed red bliss potatoes, confit Royale Trumpet mushrooms and pink peppercorn jus	\$28.50

If you have any food allergies, please let your server know.  
A service charge of 18% will be added to parties of 5 or more.  
Split charge \$2.50; shared plates no charge.