

# Chef's Menu

## • APPETIZERS •

### PEANUT BUTTER SLIDERS 15

Three miniature gourmet burgers, peanut butter, jalapeno jelly, brioche buns

### MINESTRONE CUP 6 / BOWL 10

## • SALAD •

### CITRUS SALAD FULL 12 / HALF 7 G

Navel and blood oranges, grapefruit, candied Nueske bacon, red onions, mixed greens, sweet red wine vinaigrette

Add ons: *grilled chicken* – 7 · *baked tofu* – 5 · *grilled salmon\** – 10 · *sirloin steak\** – 12 · *grilled shrimp* – 9

## • SEA AND LAND •

### SALMON BELT 16

Grilled 4 oz salmon, Nueske bacon, over-easy egg, lemon-dill aioli, lettuce, tomato, red onion, brioche bun, hand cut fries

### CHICKEN POT PIE 18

Roasted Gerber chicken, onions, carrots, celery, peas, corn, bacon, flakey pie crust, side salad

### MUSHROOM STUFFED MANICOTTI 22

Wild mushroom filling, roasted red pepper puree, blue cheese béchamel, truffle oil, side salad

## • DESSERT •

### BROWN BUTTER HAZELNUT TART 8

Crisp tart shell, brown butter-sage filling, hazelnut brown butter sauce

### MARbled RED VELVET CHEESECAKE 8

Red velvet marbled with classic cheesecake

*Suggested Wine ~ Gini Soave Classico white wine, Italy, 2022*

*Glass – 8 Quartino – 11 Bottle – 25*

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION

**G DENOTES GLUTEN FREE ITEM**