

PLEASE INFORM YOUR SERVER OF ALLERGIES & DIETARY RESTRICTIONS

APPETIZERS

BEEF CARPACCIO – \$17

Basil oil, parmigiano-reggiano, balsamic reduction, herb rusks, baby arugula

CRAB CAKES – \$18

Lump crab, pan roasted with Remoulade sauce

GRILLED BRIE – \$16

Blueberry ruby port, pistachios, herbed rusks

DUSTED CALAMARI – \$16

Chick pea flour, roasted pepper aioli

KOREAN FRIED CHICKEN BITES – \$17

Boneless fried chicken, gochujang BBQ sauce, green onion, sesame, sriracha crema

PANKO CRUSTED POLENTA FRIES – \$16

Truffled rosemary aioli

FRIED BOCCONCINI – \$16

Cherry bocconcini cheese, breaded & fried, served with marinara

TEMPURA SHRIMP – \$18

Lightly battered tiger shrimp with tempura dipping sauce

RARE SEARED TUNA – \$18

Sesame seed crusted, Asian slaw, wasabi, pickled ginger

GOATS CHEESE CROSTINI – \$16

Fig preserves, prosciutto, pistachios

WHITE BRUSCHETTA – \$16

Roasted garlic, parmesan, roasted peppers, spinach, pancetta

CHARCUTERIE BOARD – \$22

Ask your server for today's selection

PASTA & RISOTTO

Includes Mixed Greens in a house-made balsamic vinaigrette

WILD MUSHROOM RISOTTO – \$27

Wild mushrooms, gorgonzola, fresh herbs, white wine, carnaroli rice

RICOTTA GNOCCHI – \$27

Choice of tomato pancetta sauce OR spinach gorgonzola sauce

CHICKEN GORGONZOLA PENNE – \$28

Tomatoes, mushrooms and spinach in a gorgonzola cream

LOBSTER RAVIOLI – \$31

Spinach-tomato blush sauce

PORTOBELLO MUSHROOM RAVIOLI – \$27

White wine spinach cream sauce

SAUSAGE RAPINI RAVIOLI – \$29

Italian sausage, rapini, pecorino romano, fontina, peppers, spinach lemon cream sauce

SEAFOOD FETTUCCINE – \$31

Tiger shrimp, mussels, scallops, tomatoes, peppers, mushrooms, vodka blush sauce

LOBSTER SAFFRON RISOTTO – \$31

Lobster, shrimp, chorizo, mushrooms, peppers, peas, tomatoes, spinach, carnaroli rice

MEDITERRANEAN CHICKEN PENNE – \$28

Peppers, Kalamata olives, mushrooms, spinach, tomato pesto sauce, feta

BASIL GRILLED VEGETABLE RAVIOLI – \$27

Ricotta, mozzarella, fontina, pecorino romano, roasted pepper cream

BRAISED, GLAZED & SIMMERED

Includes Mixed Greens, Daily Vegetable, Choice of ~ baked potato, fresh cut fries, white cheddar mashed or penne pasta with red sauce

PROSCIUTTO WRAPPED SALMON – \$31

Spinach pesto sauce

WILD MUSHROOM CHICKEN – \$28

Wild mushrooms, fresh herbs, gorgonzola

BLACKENED BOURBON CHICKEN – \$28

Tomatoes, mushrooms, peppers, bourbon cream

STUFFED CHICKEN SUPREME – \$29

Red pepper, asiago and pancetta with a honey-rosemary sauce

PANKO CRUSTED WHITEFISH – \$27

Fresh herbs, housemade tartar

BRAISED LAMB SHANK – \$31

Rosemary, red wine, carrots, mushrooms, tomato, demi-glace

RABBIT CACCIATORE – \$32

Pancetta, tomatoes, wild mushrooms, peppers, spinach, fresh herbs

CHICKEN PORTOFINO – \$28

Tomatoes, pancetta, peppers, wild mushrooms, capers, fresh mozzarella

OSSO BUCCO – \$32

Veal shank, marsala, mushrooms, peppers, tomatoes, saffron risotto

VEAL CUTLET – \$27

Puttanesca sauce, provolone, grana padano cheese

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OFF THE GRILL

Entrées include Mixed Greens, Daily Vegetable, Choice of ~ baked potato, fresh cut fries, white cheddar mashed or penne pasta with red sauce

PORK BACK RIBS

Housemade BBQ sauce

FULL RACK – \$32

HALF RACK – \$25

PORK TENDERLOIN – \$31

Bacon wrapped, bourbon poached pears, chipotle demi-glace

10 OZ. FRENCHED PORK CHOP – \$30

Maple, dijon

WASHINGTON STATE LAMB CHOPS – \$45

Ruby port, black currant, pistachio dust

Q FILET – \$51

An 8 oz. filet topped with crispy fried onions & gorgonzola cream

8 OZ. NEW YORK – \$35

12 OZ. NEW YORK – \$51

Centre cut from the heart of the loin

5 OZ. FILET MIGNON – \$35

8 OZ. FILET MIGNON – \$50

Ultimate cut of meat is hand trimmed & fork tender

18 OZ. RIBEYE – \$51

Served bone-in for extra flavour

STEAK ACCOMPANIMENTS

- PEPPERCORN SAUCE – Included
- GORGONZOLA CREAM – Included
- MUSHROOM SAUCE – Included
- HONEY GRILLED ONIONS – Add \$4
- SAUTÉED GARLIC MUSHROOMS – Add \$5
- ADD GRILLED TIGER SHRIMP – Add \$8
- ADD LOBSTER GORGONZOLA – Add \$11

UP-SIDES

OFFERED WITH OUR ENTRÉES

FETTUCCINE WHITE WINE CREAM – \$6

WILD MUSHROOM RISOTTO – \$13

LOBSTER RISOTTO – \$16

SEAFOOD FETTUCCINE – \$16

LOBSTER MAC & CHEESE – \$16

PORTABELLO RAVIOLI – \$13

LOBSTER RAVIOLI – \$16

SAUSAGE & RAPINI RAVIOLI – \$14

CHICKEN GORGONZOLA PENNE – \$14

\$5.00 WILL BE ADDED TO UP-SIDE PRICE WITHOUT ENTRÉE PURCHASE

SIDE SALADS

MIXED GREENS – Included with entrées

Baby greens, tomatoes, cucumber, sweet onion, your choice of dressing

CAESAR SALAD – \$4 up charge

Romaine hearts, rusks, bacon, fresh parmesan cheese, housemade dressing

BEET SALAD – \$5 up charge

Golden and candy cane beets, dijon-balsamic vinaigrette, goat's cheese, pistachios, pea shoots

GREEK SALAD – \$4 up charge

Grape tomatoes, cucumbers, Kalamata olives, sweet onion, peppers, and feta, red wine vinaigrette, romaine hearts

QUATTRO SALAD – \$5 up charge

Romaine, radicchio, roasted peppers, pine nuts, grape tomatoes, Kalamata olives, pancetta gorgonzola dressing