



APPETIZERS

FRIED CALAMARI

Spicy marinara sauce, fresh garlic & herbs *16*

FRESH ALASKAN OYSTERS*

4 each; raw or fried with traditional accompaniments *16*

MANILA CLAMS*

Olive oil-wine broth & Italian parsley *16*

WEATHERVANE SCALLOPS*

Risotto cake, truffled shellfish cream & tomato-basil relish *20*

WOOD FIRED ESCARGOT

Garlic & parsley butter, sourdough *16*

WOOD FIRED BRIE

FLATBREAD

Rosemary-salt crust, French brie, apple spears & fresh greens *12*

WOOD FIRED CAULIFLOWER

Tahini sauce, pomegranate, mint & chiles *11*

MEDITERRANEAN EGGPLANT

Grilled with sun-dried tomato-red pepper relish & goat cheese *12*

DEVEILED EGGS*

Salmon roe, capers & pickled onion *12*

BLUE CHEESE CUSTARD

Served warm with roasted garlic, demi glace, port wine reduction & flatbread *14*

SOUP

SOUP OF THE DAY

Cup *6*
Bowl *9*

MAY WE SUGGEST ADDING
TO YOUR SALAD

CHICKEN *7* PRAWNS**10*
SCALLOPS* *14*

SALAD

ROMAINE HEART 'WEDGE'

Bacon, chopped tomato & blue cheese dressing *10*

CAESAR*

Hearts of romaine, shredded parmesan & caesar dressing *8/10*

SHAVED BRUSSELS SPROUTS

Toasted pine nuts, Pecorino-Romano & citronette *11*

BUTTER LEAF*

Candied pecans, blue cheese, grapes, chive sticks & Champagne vinaigrette *12*

CHEVRE SALAD*

Warm pine nut crusted goat cheese, cucumbers, red peppers, olives & herb vinaigrette *12*