



# 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*

## HUMMUS & OLIVES

Served with Za'atar spiced flatbread  
*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 *15*

## 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*