



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 *22*

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 16*

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*