

ηTonight's Specialsγ

ηStartersγ

- Butternut Squash Soup** GF \$9
with Ground Cloves, Cinnamon & Honey
- Kale Salad** GF \$9
with Dry Cranberries and Parmesan Cheese, Toasted Almonds
- Artichoke Dip** Can be GF \$8
with Spinach, Fresh Garlic & Parmesan Cheese.

ηSmall Platesγ

- Oven Roasted Brussels Sprout** Can be GF \$8
with Bacon, Shallots, Fresh Parsley & Oregano
- Salmon Skewers** GF \$9
with Sesames & Lemon-Pepper Aioli
- Seared Tuna** GF \$11
with Sesames and Spring Mix
- Anchovy Toast** Can be GF \$8
with Aioli

ηMain Courseγ

- Sautéed Shrimp** GF \$23
with Spinach & Kale, Red Pepper and Chorizo on a bed of Polenta
- Smoked Mozzarella Ravioli** \$19
*with Sautéed Spinach & Shallot, Butter Parmesan Cheese
(Grilled Shrimp or Scallop for \$2.00)*

ηDessertsγ

- Crème Brulee** GF \$9
- Berry Cobbler** \$9
Blueberry, Raspberry & Blackberry with Vanilla Bean Ice Cream
- Chocolate Ganache Tart** \$9
with Cherry Sauce & Vanilla Bean Ice Cream
- Ricotta Honey Tart** \$9
with hint of Cinnamon, Lemon & Caramel Ice Cream
- Montellimousse Cake** \$9

with Pistachio Mousse and Fresh Pistachio's

GF: Gluten Free