

DINNER TAKE-OUT

SMALL PLATES

Pistachio Olive Tapenade (V) ✓ <i>with grilled flatbread</i>	9
Fondue (V) <i>spicy spinach and artichoke fondue with grilled flatbread</i>	11
Crispy Cauliflower Bites (V) <i>dill aioli (hot wing sauce, add \$1)</i>	11
Crispy Calamari <i>beer battered, panko crusted with habanero aioli, broiled lemon</i>	14

SOUP AND SALADS*

*Add to any salad: 6 oz. chicken \$5 / 4 oz. steak \$8 / 5 oz. salmon \$12 / 5 oz. albacore tuna steak \$10

Soup of the Day	6/8
House Salad (GF) (V) ✓ <i>organic baby greens, cucumber and cherry tomatoes, herb vinaigrette</i>	7
Caesar Salad <i>crisp romaine, house-made croutons, house César dressing (may substitute kale for romaine)</i>	8/12
Shrimp Louis (GF) <i>bay shrimp, greens, hard-boiled egg, cucumber, avocado and Louis dressing</i>	15

ENTRÉES

Gnocchi (V) <i>house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic</i>	12/18
Vegan Mushroom Cassoulet ✓ <i>white beans, mushroom medley, mire poix, in a tomato broth with house-made bread crumbs</i>	17
Shepherd's Pie (GF) <i>ground lamb, peas, carrots, pearl onions, pan gravy, bruléed mashed potatoes</i>	18
Coq au Vin <i>chicken thighs, pearl onions, carrots, forest mushrooms, lardons (bacon matchsticks) and garlic simmered in a burgundy wine sauce over pappardelle pasta</i>	25
Salmon en Papillote (GF) <i>salmon with fresh dill, Meyer lemons and chardonnay wrapped in parchment paper and baked in the oven, served with basmati rice and seasonal vegetable</i>	27
Short Ribs (GF) <i>spiced rum braised boneless beef short ribs, forest mushroom risotto, seasonal vegetable, pan jus</i>	28
Petit Château (GF) <i>9 oz. bistro filet, roasted garlic mashed potatoes, seasonal vegetable, demi-glace</i>	29
Portobello Burger (V) <i>grilled Portobello mushroom marinated in balsamic and olive oil, onion, lettuce, tomatoes, provolone cheese with a pesto aioli on a house-made roll</i>	14
Hamburger Provençal <i>½ lb. Angus beef, caramelized onions, house-made bun, choice of French fries, soup or salad</i>	17
The Cadillac Sliders (2) <i>coffee-crusted grass fed beef with bourbon brown sugar sauce, blue cheese, Gruyère and crispy onions</i>	14

Additions: 5 grilled gulf prawns \$10 ~ 4 oz. sea scallops \$20 ~ 7 oz. lobster tail \$25

SIDES

Basmati Rice 6


Garlic Mashed Potatoes 6

Asparagus 8

Risotto 8

Fries 6
(Regular, Garlic or Sweet Potato)


DESSERT

Gâteau au chocolat  *flourless
chocolate decadence cake served
over raspberry coulis* 8

Apple Tart *rustic, flaky crust,
fresh cinnamon apple filling, topped
with caramel sauce* 9

 = *Gluten-Free*

 = *Vegetarian*

 = *Vegan*

Consuming raw or uncooked foods may be a health risk

We accept Visa, MasterCard and American Express; however, do not accept personal or traveler's checks.