

STARTERS

Soup of the Day 10

Chef's Selection

Antipasto Plate 19

salami, sopressata, prosciutto, marinated olives, roasted peppers, manchego, brie

Clams Mariniere 18

white wine, tomato, garlic, herb broth

Pan Seared Scallops 19

pan seared scallops with applewood smoked bacon, soy glaze, spring greens

Salt & Pepper Calamari 18

calamari with crispy garlic, fresno & jalapeno chilies~served with housemade marinara

Tuna Sashimi 25

daikon salad, toasted nori, soy yuzu vinaigrette

Wild Mushroom Arancinis 18

risotto fritters with mushrooms, garlic, parmesan~served with a garlic aioli

Grilled Artichokes 18

served with a lemon garlic aioli

Beet Tartare 18

roasted beet, avocado puree, pickled apples, puffed quinoa, black sesame rice crackers

SALADS

Classic Caesar 17

romaine, brioche crouton, parmesan

Mediterranean Salad 18

romaine, tomatoes, cucumbers, kalamata olives, feta cheese, greek yogurt vinaigrette

Citrus Salad 18

shredded kale, thinly sliced jalapenos, grapefruit, goat cheese, roasted pistachios, lemon vinaigrette

Apple & Prosciutto Salad 19

arugula, fuji apples, havarti cheese, prosciutto, lemon vinaigrette

House Salad 16

mixed greens, cucumber, tomatoes, onions, blue cheese, croutons, balsamic vinaigrette

Ouinoa Salad 18

arugula, white quinoa, grape tomatoes, roasted pistachios, mozzarella, basil, balsamic dressing

FLATBREADS

MOZZARELLA/PROVOLONE CHEESE BLEND IS USED ON ALL FLATBREADS

Grilled Veggie 20

basil pesto, roasted bell peppers, mushrooms, cherry tomatoes, olives, brocolinni

Margherita 19

housemade marinara, provolone, roma tomatoes, basil, fresh mozzarella

Mushroom 20

roasted garlic puree, chef's blend mushroom, carmelized onion, goat cheese, rosemary

Pulled BBQ Pork 21

pulled pork, BBQ sauce, red onions, cilantro

Spicy Chicken Sauasage 20

basil pesto, spicy chicken sausage, roasted peppers, brocolinni

Non-Alcoholic Beverages

Fresh Brewed Iced Tea / Lemonade / Arnold Palmer 6

CRAFT SODAS (refills on request) 6

Stubborn Sodas~Kola, Diet Kola, Lemon berry acai, Agave Vanilla Cream

Juices: Cranberry / POG / 6 Fresh Squeezed Orange /Grapefruit/Pineapple 10

Illy Coffee $6 \sim \text{Illy Espresso } 7 \sim \text{Latte } 8 \sim \text{Extra shot } 3 \sim \text{teal forte} \text{ Hot Tea } 6$

Rristy's Village Cafe

DINNER

PASTA

add free range chicken 9

shrimp 9

meatballs 8

gluten free pasta +4

Penne Marinara 17

Penne, housemade marinara, parmesan cheese

Pasta Primavera 18

angel hair pasta with seasonal vegetables, garlic, basil, olive oil, parmesan cheese

Veginni 21

fresh vegetable ribbons with housemade marinara

Chicken & Spinach Raviolis 29

raviolis with chicken breast, roasted garlic, spinach, mozzarella topped with a garlic cream sauce

Chicken Parmesan 34

breaded chicken breast, mozzarella cheese, linguini, marinara sauce

Seafood Pasta 38

pan seared scallops, shrimp, clams, linguine, spinach, tomatoes, garlic, shallots, white wine sauce

Lobster Linguini 46

70z lobster tail, garlic, shallots, tomatoes, spinach, pink sauce

ENTREES

Kristy's Prime Beef Burger 24

applewood smoked bacon, maple onion jam, garlic aioli, gruyere cheese~served with choice of seasonal vegetables, french fries, sweet potato fries(add \$2), or shrimp mac & cheese (add \$3)

Catch of the Day M/P

chef's preparation

Hong Kong Style Catch m/p

chilean sea bass, with asian seasoning, scallions, fresh ginger, mushrooms, sizzled with peanut oil served with steamed white rice, brocolinni

Miso Marinated Cod 40

broiled black cod marinated in house miso sauce, crispy sushi rice cake, cucumber sunomono, shishito peppers

Grilled Rare Ahi Tuna 42 or Grilled Portabella Mushroom & Tofu 31

steamed white rice, stir fry eggplant with scallions, shishito peppers, sweet soy glaze

Kurobuta Pork Chop 42

Bacon infused smashed potatoes, vegetables, mushroom bordelaise

Free Range Chicken Breast 35

roasted chicken breast, parmesan polenta, wild mushrooms, pearl onions, tomatoes, arugula, chermoula sauce

New Zealand Rack of Lamb 47

spinach ricotta gnocchi, melted leeks, tomato, asparagus, mint gremolata

Pan Seared Scallops 37

diver scallops, mashed potatoes, spinach, soy glaze, sesame seeds

Filet Mignon 44

8 oz filet, crispy potato cake, garlic spinach, bordelaise sauce

Surf & Turf m/p

filet mignon dinner & 70z lobster tail, scampi sauce

Delmonico Steak 68

16 oz bone in delmonico, rosemary steak fries, sauteed brocolinni, sundried tomtaoes, garlic, chili flakes, parmesan, brandy mustard sauce

SIDES

Yukon potato puree 11 ~ Seasonal vegetables 12 ~ French Fries 8 ~ White Rice 8 ~

Roasted Potatoes 11 ~ Sauteed spinach 12 ~ Sweet Potato Fries 9 ~ Shrimp Mac & Cheese 16 Split plate fee 3

^{*}Caesar dressing contains raw egg. Menu items served raw or rare including meat, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please notify your server if you have any food allergies. Peanut oil is used in our preparation of our cooking. Our food is seasoned well, if you would like it lightly seasoned let us know.

On July 1, 2022 minimum wage increased again for all tipped and non tipped employees. As a small business, we had to adjust our prices to cover this cost. Thank you for your understanding.