

## **STARTERS**

Soup of the Day 13

Chef's Selection

**Antipasto Plate 22** 

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

Clams Mariniere 22

white wine, tomato, garlic, herb broth

Pan Seared Scallops 23

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

Salt & Pepper Calamari 21

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

Tuna Sashimi 27

daikon salad, toasted nori, soy yuzu vinaigrette

Wild Mushroom Arancinis 19

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

**Beet Tartare 22** 

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

Grilled Artichokes 21

served with a lemon garlic aioli

SALADS

Classic Caesar 20

romaine, brioche crouton, parmesan

Mediterranean Salad 21

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

Citrus Salad 21

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

**Apple & Prosciutto Salad 22** 

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

**House Salad 19** 

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

Ouinoa Salad 21

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

**FLATBREADS** 

MOZZARELLA/PROVOLONE CHEESE BLEND IS USED ON ALL FLATBREADS

Grilled Veggie 22

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

Margherita 21

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

Mushroom 22

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

Pulled BBQ Pork 23

pulled pork, BBQ sauce, red onions, cilantro

Spicy Chicken Sauasage 22

basil pesto, spicy chicken sausage, roasted peppers, brocolinni

Non-Alcoholic Beverages

Fresh Brewed Iced Tea / Lemonade / Arnold Palmer 7

**CRAFT SODAS** (refills on request) 7

Stubborn Sodas~Kola, Diet Kola, Lemon berry acai, Agave Vanilla Cream Juices: Cranberry / POG / 7 Fresh Squeezed Orange /Grapefruit/Pineapple 11 Illy Coffee 7 ~ Illy Espresso 8 ~ Latte 9 ~ Extra shot 3 ~ teat forte Hot Tea 7

meatballs 11

**PASTA** 

shrimp 12

gluten free pasta +4

add free range chicken 12

Penne Marinara & Meatballs 29

Penne, housemade marinara, grassfed meatballs, parmesan cheese

Pasta Primavera 21

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

Veginni 23

fresh vegetable ribbons with housemade marinara

Chicken & Spinach Raviolis 33

raviolis with chicken breast, roasted garlic, spinach, mozzarella with a garlic cream sauce & grated parmesan

Chicken Parmesan 37

breaded chicken breast, mozzarella cheese, linguini, marinara sauce, parmesan

Seafood Pasta 42

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

Lobster Linguini 55

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

**ENTREES** 

Kristy's Burger 27

organic grass fed beef, applewood smoked bacon, maple onion jam, garlic aioli, gruvere cheese~served with choice of seasonal vegetables, french fries, sweet potato fries(add \$2)

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, broccolinni

**Miso Marinated Cod 44** 

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

Grilled Rare Ahi Tuna 44 or Grilled Portabella Mushroom & Tofu 33

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

**Kurobuta Pork Chop 45** 

Bacon infused smashed potatoes, vegetables, mushroom bordelaise

Free Range Chicken Breast 38

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

New Zealand Rack of Lamb 49

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

Pan Seared Scallops 43

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

Filet Mignon 52

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

Surf & Turf m/p

filet mignon dinner & 70z lobster tail, scampi sauce

**Delmonico Steak 71** 

16 oz bone in delmonico, rosemary steak fries, sauteed broccoli, sundried tomtaoes, garlic, chili flakes, parmesan, brandy mustard sauce10

Yukon potato puree 14 ~ Seasonal vegetables 14 ~ French Fries 10 ~ White Rice 8 ~

Roasted Potatoes 14 ~ Sauteed spinach 15 ~ Sweet Potato Fries 12~ Shrimp Mac & Cheese 19
Split plate fee 5~Modifications to any item may have an additional fee
\*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, 2023 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.