

## Starters

- Baked Brie **fresh fruit, toasted almonds, honey lemon sauce** 12  
Crab Cakes **sautéed arugula, red bell pepper and lime dill sauce** 12  
Meatballs & Creamy Grits **house ground meatballs & red sauce** 10  
Cold Smoked Salmon **capers, onions, cream cheese and grilled bread** 13  
Shrimp Stuffed Avocado **tossed in creamy chipotle dressing** 12  
Spinach Artichoke Dip **with grilled bread** 9

## Salads

- Pear Pistou **fresh pears, basil, pine nuts, Parmigiano-Reggiano, Fresh Harvest balsamic & olive oil** 11  
Greek **feta, kalamata olives, beets, pepperoncini, carrots, red bell pepper, tomato, vinaigrette** 10  
Sesame Encrusted Goat Cheese **arugula, dried cranberries, Fresh Harvest balsamic & olive oil** 11  
Spinach & Strawberries **Gorgonzola, toasted walnuts, seasonal fruit vinaigrette** 10  
Lemon Chicken Caesar **with imported Parmigiano-Reggiano** 10  
Salmon Caesar **with imported Parmigiano-Reggiano** 14

## Pastas

- Meatballs & Pomodoro **our house made meatballs and red sauce on choice of pasta** 14  
Shrimp Scampi **served on a bed of angel hair pasta with a white wine, garlic butter sauce** 24  
Fettuccine Alfredo **made with imported Parmigiano-Reggiano, garlic and cream** 14  
Walnut Pesto Cream **house made pesto cream sauce on choice of pasta** 15  
Chicken Parmesan **hand breaded and served with angel hair pasta and asparagus** 16  
Pasta Primavera **garlic white wine sauce with basil, fresh spinach, broccoli, carrots zucchini, mushrooms, olives, red bell pepper and Parmigiano-Reggiano** 14 \*ask for vegan

Add to any Salad or Pasta

- Salmon 8 • Italian Sausage 3 • Meatballs (2) 4 • Chicken 4  
Jumbo Shrimp (3) 8 • Vegetables 4 • Portobello 6

## Entrees

Caesar, house salad or soup, vegetable and choice of wild rice or mashed potatoes (unless other starch is noted)  
San Francisco Sourdough with Fresh Harvest Extra Virgin Olive Oil & Balsamic \$2

CreekStone Handcut Steaks ~ Humanely Raised Black Angus Beef

Filet Mignon 8oz choice of grilled or pan seared 34

New York Strip Steak 12oz choice of grilled or pan seared 30

Grilled Bone in Ribeye 20oz 52

Add to your Steak

Gorgonzola Compound Butter 3 • Red Wine Tarragon Mushroom Cream 4  
3 Grilled Jumbo Shrimp 8 • Rosemary Mushrooms 5

## Pork

Seared Pork Tenderloin with a bourbon mushroom cream sauce 20

Pork Piccata pounded tenderloin lightly breaded with capers, lemon, white wine 17

## Chicken

Milan grilled chicken breast topped with fresh basil, artichokes, mushrooms and mozzarella 17

Buttermilk Fried Chicken hand breaded chicken breast with mushroom tomato velouté 18

Saverio sautéed chicken breast layered with goat cheese, olive tapenade, and pine nuts  
served on bed of arugula with a balsamic reduction 18

## Fish and Seafood

Wild Caught Salmon grilled & served with our raspberry barbeque sauce 22

Sweet and Spicy Grilled Shrimp soy sauce, ginger, honey, cilantro, crushed red pepper 24

Seared Sea Scallops lemon cream sauce, cauliflower pureé & asparagus 34

## Vegetarian

Eggplant Parmesan hand breaded and served with angel hair pasta and asparagus 16

Grilled Portobello wild rice, spinach, feta, sun dried tomato, caramelized onion, basil & mint 19

Vegetables and Wild Rice olive oil, garlic, fresh basil, fresh spinach, broccoli, carrots, zucchini  
mushrooms, olives, red bell pepper 12 \* vegan