Starters

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

Salads

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

Pastas

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

Add to any Salad or Pasta

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
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

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