

Starters

Traditional Bruschetta

*Daily made focaccia bread, roasted tomatoes,
house made mozzarella*

Fried Calamari

with house made marinara sauce

Crab Cake

Jumbo lump crab cake, preserved lemons, Dijon aioli

Tomato Basil Soup

Seasonal Salad

*Golden beets, red beet vinaigrette, Granny Smith apples, pecans,
goat cheese, sherry gastrique*

Entrees

Wood Fired Petite Tender

Yukon mashed potatoes, chef's daily vegetable & Bordelaise sauce

Chicken Fettuccini

*Wood-fired chicken, bacon & spinach tossed in
smoked tomato cream*

Roasted Pork Chop

Yukon gold mashed potatoes, grilled asparagus, natural pork jus

Wood Fired Salmon

Sauteed gnocchi, asparagus, cherry tomatoes, Lobster cream sauce

En Fuego

*Variety of fish, shrimp, mussels, sausage, basmati rice, vegetables,
lobster saffron broth*

Buttermilk Chicken

*Roasted airline chicken breast, three-onion risotto, baby stem carrots,
mixed herb pan sauce*

Desserts

Trezo Chocolate Bars

*Crunchy peanut butter corn flake crust, milk chocolate mousse,
caramel sauce, peanuts*

Caramel Apple Cheesecake

Graham cracker crust, salted caramel, whipped cream

Tiramisu

*Layers of espresso and coffee liqueur soaked
lady finger cookies, mascarpone, topped with cream and cocoa*