

PLATTOS

PAN ROASTED SALMON

King Salmon, sweet yam and collard green hash, lemon almond butter

BACON WRAPPED MEATLOAF Ground chuck, pork sausage, port wine demi- \$15 glace, mashed potatoes

SAUSAGE & PORCINI WITH GNOCCHI

Pork sausage, porcini mushooms tomatoes onions, potato gnocchi

\$20

\$14

RAVIOLI OF THE DAY

Ask you server for today's ravioli preparation

SALMON RASPBERRY SALAD

Pan roasted salmon served over baby greens with shallot vinaigrette, goat cheese, sliced apples and raspberries

SIDES

ADD CHCKEN SALAD	\$4	VEGI SIDE OF DAY	\$5
ADD TUNA SALAD	\$4	SIDE GREENS	\$2
MASHED POTAOTES	\$5		

^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Gratuity added for parties of 6 or more.

BOCADILLO

NUTS \$3 OLIVES \$3 BREAD \$2

PETISCO PLATTER \$14

Cured meats, assorted cheese, Mama's Lil

Peppers, mustard pickles, olives, nuts, baguette

TRIO OF CHEESE \$12

\$10

29

\$12

Three cheeses, membrillio, fresh and dried fruit, baquette

BEEF CARPACCIO*

Thinly sliced tenderloin, lemon, arugula, EVOO, parmesean, sea salt, baguette

PORTOBELLO CARPACCIO \$!
Goat cheese, lemon vinaigrette, arugula, baguette

FRENCH ONION SOUP \$5/\$8

SOUP OF THE DAY \$3/\$6



SALAD NICOISE

\$12

\$18



Baby greens, carrots, tomato, cucumber, balsamic vinaigrette

ROGUE PEAR SALAD \$6/\$10

Arugula, Rogue Creamery blue cheese, sherry vinaigrette, walnuts

ROASTED BEETS \$6/\$10

Arugula, goat cheese, walnuts, apples, lemon herb vinaigrette

CAPRESE SALAD
Ripe tomatoes, fresh mozzarellan, EVOO,

balsamic vinegar, fresh basil, baguette

Greens, hard cooked eggs, olives, tuna salad, green beans, tomato, cucumbers, baby pickles

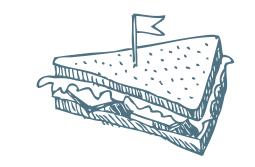
CHICKEN SALAD-SALAD \$11

House-made chicken salad, greens, tomatoes, cucumber vinaigrette

SANDWICHE

All sandwiches served hot, cold or as a salad, with a choice of baguette or ciabatta. Served with a small green salad. Substitutions and additions will cost a little extra!

FRESH MOZZARELLA	\$9
Ripe tomatoes, fresh basil, EVOO, balsamic vinegar	
PROSCIUTTO	\$10
Fresh mozzarella, ripe tomatoes, fresh basil, EVOO and balsamic vinegar	
WHITE TUNA SALAD	\$9
$Green\ onions, long-line\ caught\ albacore\ tuna,$	
mayo	\$10
TURKEY BREAST	
French brie, mayo, honey mustard	\$10
HICKORY SMOKED HAM	•
French brie, mayo & honey mustard	\$11
ANGRY SICILIAN	
Prosciutto, salami, sopressata, cappicolla, parmesean, red peppers, balsamic, EVOO	\$11
CHICKEN SALAD	•
Draper Valley chicken, pine nuts, basil, granny	
smith apples, mayo, raisins, currants	\$10
ROASTED PORTOBELLO	
Red pepper, basil, tomato, balsamic, EVOO	\$10
ROAST BEEF	•
Horseradish cream, roasted red peppers,	



aged Spanish manchego cheese