

To Begin

 **Jumbo Shrimp Cocktail** | 9

Belvedere Cocktail Sauce, Lemon

Duck Confit Pot Pie | 9

Wild Mushroom, Carrot, Peas, Puff Pastry

 **Smoked Salmon Rillet** | 9

Poached Salmon, Smoked Salmon, Chive

Pumpkin Ravioli | 8

Spiced Pumpkin Seeds, Fried Sage, Parmesan

Entrees

Served with House or Caesar Salad

 **Blackened Red Snapper** | 18

Yukon Gold Potato, Rappini, Heirloom Tomatoes, Pineapple Salsa

***Filet Mignon (8 Ounce)** | 29

Roasted Fingerling Potato, Asparagus, Red Wine Demi Glaze

Peruvian Lomo Saltado | 18

Tenderloin Tips, Tomato, Red Onion, Jasmine Rice, Potato Fries

 **Seafood Parihuela** | 19

Spicy Peruvian Fish Stew with Mussels, Scallops, Shrimp, Crab, Calamari

Veal Osso Bucco | 28

Shiitake Mushroom Risotto, Rappini, Natural Jus[®]

 **Pan Seared Salmon** | 18

Cauliflower Puree, Kidney Bean Salad, Parsley

Braised Lamb Shank | 30

Soft Polenta, Caramelized Onion, Heirloom Tomatoes, Brussels Sprouts

Airline Chicken Breast | 18

Mashed Potatoes, Rappini, Herbed Pan Gravy

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

Before placing your order, please inform your server of any food allergies.

We are happy to honor menu modifications; some requests could increase service time.



- Denotes Gluten Free Items

*- Denotes Undercooked Items