

## Starters

### **Bruschetta —**

A delicately balanced tomato, onion, and garlic relish served on lightly toasted Cippia Ferrarese, A true Tuscan classic.

### **Garlic Snails —**

Sea snails sautéed in a rich garlic butter sauce, a French classic that is unexpectedly wonderful.

### **Peri-Peri Chicken Livers —**

Portuguese style chicken livers done in a tangy, spicy, cream sauce. Full of Iron to improve blood health, and very flavorful.

### **House Salad —**

A salad of seasonal vegetables and micro-greens with a home-made vinaigrette.

## Entrées

### **Pan-seared Salmon —**

Salmon, pan-seared, served on a bed of grilled vegetables and glazed with a house made balsamic reduction.

### **Beef Steak Au Jus —**

A 12oz New York strip Angus steak, cooked to your liking and smothered in a homemade jus made from the steaks own cooking juices for intense flavor. Served with a choice of our many scratch made side dishes.

### **Lemon Caper Pasta —**

Scratch made Tagliatelle pasta, served with a light sauce of brown butter, lemon zest, and capers. Light, filling, vegetarian, and delicious. A classic from the Alto Adige region of Italy.

### **Chicken a la King —**

A hearty homemade classic, made from shredded roast chicken breast, scratch made mushroom soup, peas, carrots, and a hint of garlic, served over a bed of white rice.