

APPETIZER

Field Salad with Roasted Beets and Goat Cheese	9
Frog Leg Diavola	11
Charcuterie Board	
Veal Ragu with Pappardelle	
Grilled Calamari with Arugula and Radish	

ENTRÉE

Pork Tenderloin with Potato Croquettes	13
Duck Confit with Lentils	
Mahi Mahi with Ratatouille	
Skate with Flageolet Beans	
Seared Shrimp with Israeli Cous Cous and Pistachio Pesto	

**OUR MENU IS OFFERED AS A \$16.00 2 COURSE (entrée and dessert),
\$25.00 3 COURSE PRIX FIXE or A La Carte**

**Consuming raw or under cooked meats, fish, shellfish or shell eggs may increase your risk of food borne illness,
especially if you have certain medical conditions.*

In order to serve you better we do not accept Credit Cards