



# EAT. DRINK. MINGLE.



## DINNER MENU

### LET'S SHARE SMALL BITES

Arancini   Fried Risotto   Fresh Mozzarella   Marinara Sauce	\$9
Agio Wings   Sriracha Sauce   Garlic   Ginger   Honey   Lime   Cilantro   Jicama Sticks	\$12
Crab Cakes   Lump Crab   Mango Jicama Cole Slaw   Lemon Saffron Aioli	\$12
Frito Misto   Tempura Shrimp   Calamari   Fish   Scallops   Carrots   Onions   Green Beans   Broccolini	\$15
Lemon Saffron Aioli	
Grilled Veggie Flat Bread   Pesto Sauce   Zucchini   Squash   Eggplant   Roasted Peppers   Cherry Tomatoes	\$12
Mushrooms   Artichokes   Goat Cheese   Balsamic Reduction	
Margherita Flat Bread   Marinara Sauce   Mozzarella   Cherry Tomatoes   Basil Oil   Fresh Basil	\$11
Pepperoni Flat Bread   Marinara Sauce   Mozzarella   Fontina Cheese   Pepperoni	\$12
BBQ Chicken Flat Bread   BBQ Sauce   Fresh Mozzarella   Chicken   Bacon   Red Onions   Cilantro	\$12

### SOUPS & FARM FRESH SALADS

Tomato Basil Soup	\$7
Farmer's Market Soup of the Day	\$8
Petite Salad   Mixed Greens   Apple   Cucumber   Grapes   Carrots	\$7
Classic Caesar Salad   Romaine Lettuce   Parmesan Cheese   Herb Croutons   Classic Caesar Dressing	\$12
Roasted Beets & Arugula Salad   Goat Cheese   Candied Pecans   Walnut Dressing	\$14
Artichoke & Rocket Salad   Roasted Artichoke   Arugula   Parmesan Cheese   Lemon Vinaigrette   Cherry Tomatoes	\$13
ADD Chicken \$6   Five Shrimp \$8   Salmon \$9	

### BURGERS, STEAKS & BONES

Crafted Burger   Chipotle Cheddar   Bacon   Onion Hay   Butter Bibb   Tomato-Jam   Potato Bun   Fries	\$16
Braised Beef Short Ribs   Red Wine Gravy   Swiss Chard   Baby Carrots   Creamy Polenta	\$25
Bone-In Rib Eye Steak   Merlot Reduction   Onion Hay   Fresh Asparagus   Whipped Potatoes	\$34
Filet Mignon   Red Wine Reduction   Whipped Potatoes   Asparagus   Tomato Confit	\$34
Chicken Cacciatore & Orzo   Tomato Sauce   Sweet Peppers   Onions   Olives   Capers   Peas   Tomato Orzo	\$24

### FISH & SEAFOOD

Chilean Seabass & Summer Veggie Hash   Zucchini   Squash   Corn   Tomatoes   Saffron Fingerling Potatoes	\$33
Citrus Tomato Broth   Basil Oil	
Fresh Salmon   Citrus Butter   Warm Tomato Salad   Spinach   Whipped Potatoes	\$25
Pan Seared Scallops   Corn Risotto   Tomato Confit   Caviar Beurre Blanc	\$27

### PASTAS & GRAINS

Fettuccini Alfredo   Alfredo Sauce   Peas   Shaved Parmesan Cheese	ADD Chicken \$6   Five Shrimp \$8	\$15
Spaghetti a la Bolognese   Meat Sauce   Shaved Parmesan Cheese		\$18
Mushroom Pappardelle   Porcini Mushroom Sauce   Wild Mushrooms   Chives   Shaved Parmesan Cheese		\$18
Spinach & Ricotta Lasagna   Spinach & Ricotta Mousse   Marinara Sauce   Mozzarella		\$18

For guests with food allergies or specific dietary requirements, please consult your server. \*Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially those with certain medical conditions.

To Go Orders - Add \$2.50 | Parties of 8 or more subject to mandatory 18% service charge

Chef Valquiria Reis and the Culinary Team Thank You