

Grilled Flank Steak with arugula, toasted pine nuts and a pomegranate jus 10

Crab Fritters with mango/papaya salsa 10

Black Pepper Seared Scallops with dill aöli and fried shallots 11

Pommes Frites served with paprika aöli 3

House Cured Salmon served with house made ricotta cheese, paired with a seasonal fruit compote 8

Chipotle Mussels in a broth of shallots, thyme, tomatoes and cilantro 12

Cheese and Fruit Plate chef's choice of cheese served with a seasonal fruit compote 7

Spinach Crostini topped with herbed goat cheese and balsamic reduction 8

Baked Rotini Casserole prepared with asiago cheese, prosciutto, fresh herbs and finished with truffle oil 17

pastas Penne with rutabaga-leek puree and italian sausage (vegetarian option) 17

Fettucini served in an anchovy & walnut puree, finished with parmesan 17

Vegan Tofu Curry tofu in green curry with peppers & onions over jasmine rice with cilantro 17

Seared Yellowfin Tuna with a carrot ginger slaw 25

Rack of Lamb with peanut roasted green beans, port wine sauce and totsoi 28

entrees Pork Tenderloin prepared in a bourbon barbeque sauce and served with grilled polenta 23

Fine Line Cheeseburger pommes frites, shaved fennel, emmenthaler cheese & a smoked tomato remoulade 10

Grilled Escolar paired with a quinoa salad and topped with roasted corn chipotle coulis 24

Grilled Salmon with jasmine rice and a fricassee of shiitake mushrooms 23