



TAPAS

COLD

Grilled Octopus w/ Olives	7
Chicken Liver Mousse w/ Port Wine	5
Tomato Manchego Bruschetta	7
Marinated White Spanish Anchovies	7

HOT

Potato Ham Croquettes	6
PEI Mussels Tomatoes & Garlic	6
Grilled Chorizo	7
Breaded Eggplant Tomato & Queso	6

SOUPS

French Onion Soup Swiss & Provolone Cheese	7
Soup du Jour	7

SALADS

House Salad Spring Mix, Cucumber Tomato, Carrots Dijon Vinaigrette	6
Spinach Salad Marinated Mushrooms, Beets, Goat Cheese, Almonds, Dried Cranberries & Honey Balsamic Vinaigrette	9
Caesar Salad Romano Crisp	7

APPETIZERS

Fried Calamari Habanero Remoulade	10
Grilled Artichokes Prosciutto & Parmesan Truffle Oil	12
Flamenkueche Thin Pizza w/ Bacon, Onions & Swiss Cheese	9
Tuna Tartare Asian Slaw & Orange Wasabi	10
Stuffed Portobello Crab Imperial Balsamic Glaze	12
Chicken Taco Mango, Tomato & Jalapeño Lime Cream	8

ENTRÉES

Pan Roasted Pork Tenderloin Crushed Potatoes, Crimini, Bacon & Horse Radish Cream Sauce	17
Shrimp & Grits Creole Sauce & Sautéed Spinach	22
Paella Espanola Shrimp, Clams, Mussels, Chicken, Chorizo, Calamari & Saffron Tomato Broth	26
Crab Cakes Vegetable Risotto & Roasted Red Pepper Remoulade	24
Pan Roasted Chicken Breast Cranberry Stuffing, Lemon Thyme & Portobello Mushrooms Veloute	16
Grilled Beef Tenderloin Black Pepper Gorgonzola Demi Glaze & Au Gratin Potatoes	25
Sautéed Atlantic Salmon Steamed Seasonal Vegetables, Risotto, Extra Virgin Olive Oil & Lemon	20
Homemade Fettuccine Italian Sausage, Roasted Butternut Squash, Porcini, Sun-Dried Tomatoes, Kale & Light Cream Sauce	18

Executive Chef, Gilles Moret