## Dinner <br> Winter 2023-24



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## Appetizers

## Pizza Ensalada $|V| 14$

Oven-Baked Garlic Shell, Fresh Burrata, Heirloom Tomato, Pesto, Lemon-Dressed Arugula, Balsamic Reduction

Kung Pao Cauliflower $|V, N| 16$
Crushed Sriracha-Salted Peanuts, Toasted Sesame, Lime, Mint, Scallion, Gochujang Sauce

Shrimp Cocktail* | 18
Classic Tartar \& Cocktail Sauces, Lemon
Southwest Chicken Wings* | 16
Smoked, Grilled \& Tossed with Signature Sauce,
Fried Garlic, Cilantro; Side of Smoked Bleu Cheese Dipping Sauce

Deviled Eggs* ${ }^{12}$
Black Tobiko, Truffle Oil, Chives
Ahi Nachos*| 22
Sesame-Seasoned Tuna, Crispy Wonton Chips, Teriyaki, Wasabi Cream, Chili Mayo, Wakame, Micro Cilantro

## Loaded Potato Wedge* 16

Classic Crispy Potato, Melted Raclette Cheese, Scallions, Bacon Jam

## Soups \& Salads

Tomato Bisque $|V| 12$
Slow-Simmered San Marzano Tomato, Vegetables, Basil, Garlic Gruyère Crostini

Classic Chicken Noodle* | 11
Braised Chicken Breast, Mirepoix, Garlic, Thyme, Parsley
Crispy Ginger Chicken Salad* | 19
Crispy Fried Chicken, Artisan Lettuce, Napa Cabbage,
Bell Pepper, Carrot, Mandarin Orange,
Fried Garlic, Ginger-Hoisin-Sesame Vinaigrette
The Wedge*
15
Baby Iceberg Lettuce, Bleu Cheese, Bacon, Heirloom Tomato, Crispy Shallots, Smoked Bleu Cheese Dressing

## 12" Personal Pizzas

Margarita | $V$ 15
Buffalo Mozzarella, Marinara, Parmesan, Fresh Basil
Ham \& Pineapple* | 16
Charred Pineapple, Roasted Jalapeño, Thyme, Cured Ham, Fried Garlic

BBQ Chicken* | 16
Red Onion, Thick-Cut Bacon, Scallions
Pepperoni* | 16
Three Cheese, Marinara, Basil

## Sandwiches \& Burgers

Served with Potato Wedges or Side Salad
Peruvian Burger* ${ }^{25}$
Thick-Cut Bacon, White Cheddar, Crispy Onion, House-Made BBQ Sauce, Arugula, Tomato
Baldy Burger* ${ }^{25}$
Melted Raclette Cheese, Pickled Onions \& Jalapeños, Arugula, Tomato

Porta "Betta" Bello $|V, N| 22$
Marinated Portabello Mushroom, Roasted Pepper, Sun-Dried Tomato, Vegan Cashew Pesto, Arugula
Chicken Bacon Club* ${ }^{23}$
Thick-Cut Bacon, Grilled Chicken, Swiss Cheese, Hot-House Tomato, Arugula, Avocado Green Goddess Dressing

## Entrées

Fish \& Chips* ${ }^{24}$
Crispy-Fried, Beer-Battered Cod, Potato Wedges, Slaw, Cocktail \& Tartar Sauce

## Pork Chop* 37

Smoked Iberian Pork, Roasted Brussels Sprout, Baby Carrot, Mashed Potato, Peach Sauce, Madeira Pork Jus

## Filet Mignon* | 35

6 oz. Angus Beef, Roasted Carrot, Broccolini,
Mashed Potatoes, Green Pepper Demi Glace, Bourbon, Garlic Butter

Stuffed Peppers
$V \mid 26$
Wild Rice, Cremini Mushroom, Vegetables, Braised Greens, Corn Relish, Tomato Broth

## "Southern Comfort"

Fried Chicken \& Waffles* 33
Pickle Brine, Sweet \& Spicy Glaze, Micro Cilantro, Caraway Waffle, Crispy Garlic
Cedar Plank Salmon* 35
10 oz. Seared Wild Salmon, Wild Rice Pilaf, Roasted Bell Pepper, Preserved Lemon Dill Beurre Blanc

## Eggplant Parmigiana | $V \mid 29$

Breaded, Fried \& Baked with House-Made Tomato Sauce, Pecorino, Mozzarella, Fresh Spinach Pasta

## Classic Meatloaf* ${ }^{*} \mathbf{2 9}$

Cheddar \& Spring Vegetable Filled, Grilled Asparagus, Mashed Potatoes, Tomato Reduction, Bacon Jam

## Desserts

## Strawberry Rose | 12

Layer Cake
Mud Pie | 16
Chocolate Brownie, Chocolate Pastry Cream
Banoffee Cake | 14
Layer Cake, Banana Toffee Crunchies
Seasonal Pie | 12
Chef's Choice
Not Yo Mamma's Jello | 10
Layered Panna Cotta, Mango, Coconut, Tangerine, Spiced Passion Fruit Sauce, Fresh Fruit

## Gelato 8

Seasonal Flavors

GF Gluten-Free DF Dairy-Free V Vegetarian VG Vegan N Contains Nuts All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish and shelfish
Please advise your server if you or someone in your party has a food allergy or sensitivity.
*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

