



## APPETIZERS

### IMPORTED MORTADELLA TOAST

Herbed focaccia, toasted and topped with whole milk ricotta, Daniele mortadella, orange blossom honey & crushed pistachio \$13.99  
Butterfield Chardonnay

### HAM + EGGS

Deviled eggs served with imported prosciutto, bread chips, pickles & horseradish mascarpone, finished with everything dust \$15.99  
Hess Sauvignon Blanc

## SALAD SPECIAL

### ORGANIC WATERMELON & FETA SALAD

Fresh watermelon, feta, organic arugula, English cucumber & red onion, drizzled with aged balsamic & EVOO \$14.99

Add Chicken 6.99/Add Salmon 9.99

Carmenet Chardonnay

## ENTRÉES

### CLAM AND CORN TAGLIATELLE

Chopped middle neck clams, roasted sweet corn, basil, and sun-dried tomato, tossed with tagliatelle in a creamy white clam sauce \$26.99

Vistamonte Dolcetto

### ST. LOUIS BAR-B-QUE RIBS

Tender, meaty, house-glazed ribs served with your choice of side  
Half Rack: \$19.99 | Full Rack: \$29.99

Barossa Shiraz