

## Appetizers

<b>Raviolis of the Day</b>	<b>11</b>
<b>Chef's Risotto of the Day</b> Carnaroli Rice and Parmigiano Regiano	<b>12</b>
<b>Foie Gras "Crème Brûlée"</b> Poached Pear and Toast Point	<b>12</b>
<b>Crispy Calamari</b> Asian Cole Slaw and Saffron Aioli	<b>12</b>
<b>House-Smoked King Salmon</b> Frisee Salad and Mustard-Dill Sauce	<b>10</b>
<b>Sashimi Ahi Tuna Tartar</b> Seaweed Salad and Asian Dressing	<b>11</b>
<b>Charcuterie Plate</b> Pate, Prosciutto, and Salami, with Celeriac Remoulade, and Dijon Mustard	<b>11</b>

## Soups and Salads

<b>Chilled Soup du Jour</b>	<b>8</b>
<b>Wild Mushroom Soup</b> With Chives and Truffle Oil	<b>9</b>
<b>Butter Lettuce Salad</b> Espelette Croutons and Fines Herbs Vinaigrette	<b>8</b>
<b>Wedges of Iceberg Lettuce</b> Bleu Cheese Dressing and Crispy Crab Fritters	<b>10</b>
<b>Heirloom Tomato Salad</b> With Buffalo Mozzarella, Balsamic Vinegar, and Crispy Eggplant	<b>9</b>
<b>Roasted Beet Salad</b> Sprinkled w\Goat Cheese & Drizzled w\ Horseradish Crème Fraiche	<b>10</b>
<b>Lavender Seasonal Salad</b> Asparagus, Yellow Tomato, Mushroom, Fennel, Green Beans and Lemon-Truffle Vinaigrette	<b>9</b>

## Nightly Specials

### Monday

**Veal Tenderloin "Saltim Bocca"**  
**26**

### Tuesday

**Maryland Blue Crab Cake**  
**24**

### Wednesday

**Maine Lobster Raviolis**  
**24**

### Thursday

**Sautéed Calf Liver w/Onions**  
**25**

### Friday

**"Cioppino" California Seafood Stew**  
**28**

### Saturday

**Herb Crusted New Zealand Rack of Lamb**  
**32**

### Sunday

**Grilled 16oz. Bone-in Rib Eye Steak**  
**32**

## Entrées

### **Filet of Dover Sole**

Spinach, Basmati Rice & Lemon Caper Beurre Blanc  
**25**

### **Seafood Paella**

Shrimp, Scallops, Mussels. Clams, Rockfish, and Chorizo.  
**25**

### **Braised Lamb Shank**

Ratatouille, Au Gratin Potatoes and Thyme Jus  
**26**

### **Bistro Steak Frites**

Prime Flat Iron Steak and French Fries  
**26**

### **Oven Roasted**

### **Prime Pork Chop**

with Asparagus, Mashed Potatoes and Chardonnay-Mango Compote  
**25**

### **Bleu Cheese Crusted**

### **Filet Mignon**

Green Beans, Au Gratin Potatoes and Cabernet Reduction  
**32**

### **Sesame Crusted Ahi Tuna**

Basmati Rice, Broccoli, Seaweed Salad and Balsamic-Teriyaki Reduction  
**25**

### **St Barbara Moules Frites**

Steamed Mussels, Garlic-Thyme Cream Sauce and French Fries  
**20**

### **Fresh Idaho**

### **Trout Amandine**

Fingerling Potatoes & Olive Tapenade Vinaigrette  
**23**

### **Crispy Duck Confit**

Frisee Salad, Fingerling Potatoes and Orange Reduction  
**22**

### **Crisp Chicken Paillard**

Frisee Salad, Herb Crusted Tomato  
**21**